

*Jet Fresh French Oyster*

Raw served on Ice  
(please inquire for daily selection & price)

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*Starters*

Soup du Jour

Wasabi Yuzu Soy Marinated Salmon, Mango, Avocado and Coriander Cress  
Cucumber Roll, Quinoa, Charred Corn, Capsicum, Red Onion and Hummus (V)

*Mains*

Spaghetti, Prawns, Chorizo, Cherry Tomatoes, Zucchini and Parsley  
Indonesian Curry Spring Chicken, Grilled Pita Bread and Pineapple Salsa  
Roasted Pork Belly, Pear, Shiso, Lollo Rosso, Korean Honey Ginger Soy Dressing and Burdock Puree  
Baked Fillo Roll, Chestnut, Butternut Squash, Kale and Piquillo Sauce (V)  
Pan Fried Wagyu A3 Sirloin, Baby Carrots, Burdock Puree and Black Garlic Jus (add \$250)

*Desserts*

Dessert du Jour

Fresh Fruit Platter

Fromagerie Antony Cheese

A Big Scoop of our Ice Cream

*2 courses \$195 / 3 courses plus coffee or tea \$265 / 4 courses plus coffee or tea \$320  
add a glass of house white or red wine at \$68*

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*Side Dishes*

Garlic Frites

Miso Butter Broccolini

Sautéed XO Sauce Green Zucchini

Avocado Tempura with Salted Egg Yolk Dip

Cauliflower Tempura served with Spicy Mayo

*\$78 each*

*(V) Suitable for Vegetarians*

*All prices are subjected to 10% service charge*