

ADRIFT

By Chef David Myers

LUNCH SET MENU

23 Nov – 7 Dec Monday to Friday 11:30am-3pm

2-Course - \$30 | **3-Course - \$38**
Wine Pairing \$20 | Wine Pairing \$28

STARTER

Beef & Red Wine Sausage
beer pickled onion

Charred Octopus
celeriac, apple, togarashi

Grilled Zucchini
smoked tomato fondue, macadamia, sage

MAIN

Steamed Snapper
fried sprouts, charcoal mustard, curry leaf dashi

Roast Lamb Shoulder
chickpea, pickled eggplant

Kohlrabi
mushroom xo, cured egg yolk

SIDES

Bone Marrow Mash 8

House-Made Fries 8
leek emulsion

Baby Gem 11
sunflower seed, shallot, gruyère

DESSERT

Dulcey Parfait
dark chocolate glaze, honeycomb

Cucumber Ice Cream
chamomile mousse, berries

COFFEE / TEA

Prices are subject to 10% service charge and prevailing goods and services tax.