



APPETISER

Lobster Bisque Boston lobster, crispy tarragon	\$25	Tiger Prawn Cocktail Avocado, baby romaine, horseradish	\$25
🍄 Buratta Cheese Heirloom tomato, pickled shallot, watermelon	\$20	Grilled Octopus Chermoula, pine nuts, white bean puree	\$32
🍄 Butter Lettuce Salad Avocado, asparagus, crispy kale pommery mustard dressing	\$18	🍷 Grilled King Crab Leg (150g / 300g) Garlic butter	\$45 / \$90
🍷 Wagyu Beef Salad Arugula, confit fingerling potato, ginger dressing	\$28	Hokkaido Scallops (3 pieces / 6 pieces) Lemon, toasted pistachio, espelette pepper	\$32 / \$64
Charred Bone Marrow Crackers, Maldon sea salt	\$20	🍷 Jumbo Lump Crab Cake Spiced pepper dip, lemon	\$13 each
★ White Asparagus Orange hollandaise, hazelnut	\$22		

CHARGRILLED PIRA OVEN

FOR SHARING

Dry Aged Porterhouse 1kg Grainge, Australia	\$220
🍷 Rangers Valley Beef Tomahawk MBS 3, Australia	\$18 per 100g

MEAT

🍷 A4 Kagoshima Wagyu Striploin 200g Japan	\$120
🍷 Apple Wood Smoked Wagyu Brisket 250gm Westholme MBS4/5, Australia	\$55
Tenderloin 200g Grain-fed, Argentina	\$52
Grass-fed, Cape Grim, Australia	\$62
Black Onyx Ribeye 300gm Grain-fed, Rangers Valley, Australia	\$78
🍷 Lamb Chops with Harrisa Marinade Grain-fed, New Zealand	\$62
USDA Prime New York Striploin 300g Grain-fed, USA	\$74
Wagyu Flank 250g, MBS 4/5 Grain-fed, Australia	\$55
Surf and Turf Argentinian tenderloin 200gm Half Boston lobster, truffle jus	\$98
Peri Peri Cage-free Half Chicken	\$39

STEAK ADD-ON

Pan-seared Foie Gras	\$22
Bone Marrow	\$10
Blue Cheese 30g	\$8
Organic Egg	\$5

SAUCES

Béarnaise, Chimichurri, Green peppercorn Red wine, Salsa Verde

SEAFOOD

Boston Lobster 650g Grilled, fleur de sel Thermidor, espelette pepper	\$68
New Zealand King Salmon Brown butter, dill, lemon	\$45

SIDES

🍄 Creamed Spinach	
🍄 Grilled Broccolini Parmesan cheese, espelette pepper	
🍄 Mac & Cheese Bechamel, cheddar cheese, mozzarella	
🍄 Mashed Potatoes	
🍄 Sautéed Seasonal Mushrooms	
🍄 Truffle French Fries Aioli	+\$3
🍄 Roasted Cauliflower Garlic yoghurt, pomegranate	
★ Grilled White Asparagus	+\$10

DESSERT

Crème Caramel Madagascar vanilla	\$12
Crepe Suzette Honey vanilla ice cream Add-on Grand Marnier	\$14 \$10
Homemade Sorbets & Ice Creams Coconut sorbet, lemon sorbet	\$5 per scoop
Valrhona chocolate ice cream, vanilla ice cream	
Mille-Feuille Caramel, dulce de leche, mascarpone	\$14
Sweet Lime Pie Coconut sorbet, meringue, mango	\$16
Valrhona Warm Chocolate Cake Sweet crème fraiche	\$18
Les Freres Marchand Cheese Selection Quince paste, toasted sourdough Platter of 3 / Platter of 5	\$25 / \$32



Chef's Tasting Menu \$115

Amuse Bouche

Hokkaido Scallop Carpaccio
Cauliflower, pomegranate, lemon

Pan-Seared Foie Gras
Baby beetroot, Peckham pear

Lobster Bisque
Boston lobster, crispy tarragon

A4 Kagoshima Wagyu Striploin, Japan
Grilled broccolini, mashed potato, red wine jus

or

New Zealand King Salmon
Grilled broccolini, white bean puree, yuzu butter sauce

Brie De Meaux, Les Freres Marchand +\$12
Quince paste, aged balsamic

Mille-feuille
Caramel, dulce de leche, mascarpone