



## SET LUNCH \$250

*Choose One Dish From Each Section*

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### STARTERS

#### **PORK AND ONION KOFTA**

greek yoghurt, home made harissa, onion and chives slaw

#### **YELLOWFIN TUNA**

pickled watermelon, black olive, English mustard & basil

#### **ATLANTIC SALMON TARTARE**

shiso leaves, homemade kimchi, seaweed mayo

#### **SPICED TOMATO DIP**

chickpea crackers

#### **FOIE GRAS CRÈME BRULEE +\$50**

puffed pork skin brioche

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### MAINS

#### **ROASTED FILLET OF SEA BASS**

smoked pancetta, baby artichoke & garden vegetable vignole

#### **MUSHROOM AND TRUFFLE AGNOLOTTI**

pecorino toscano, dusted ceps, crispy shallots and thyme

#### **'HARA BHARA' LAMB CHOPS**

smokey aubergine, mint yoghurt

#### **DUCK & WAFFLE +\$150**

confit leg, buttermilk waffle, fried duck egg & mustard maple syrup

#### **USDA GRAIN FED RIB EYE +\$200**

beef fat potatoes, marmite hollandaise

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### DESSERTS

#### **BLACK SESAME STICKY TOFFEE PUDDING**

burnt honey ice cream, sesame custard

#### **MAPLE GLAZED GRANNY SMITH APPLE WAFFLE**

cinnamon ice cream

**A GLASS OF HOUSE WHITE OR RED WINE +\$58**

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

10% service charge will be added to the bill.