

BIRTHDAY MENU \$98++ PER PERSON

SHARING STYLE

MINIMUM ORDER OF 2 PERSONS

PRE-ORDER OF 3 DAYS IN ADVANCE

Bread & Butter

Sourdough Bread Roasted Yeast Butter

Entrée

Deluxe Seafood Platter Raw oyster, raw sweet amaebi, raw Hokkaido scallops, raw tuna chutoro, cold-smoked salmon, crab rillettes, Ah Hua Kelong tiger prawn, assorted condiments

Choice of Mains

Ibérico Pork Jowl Stout & lemongrass marinated, shiso, green goddess, fermented leek

Local Barramundi from Kuhlbarra Turmeric marinated, grilled in banana leaf, wing bean salad, chilli

Wagyu Tri-Tip Westholme, Australia, in-house dry-aged with dry koji, Stout balsamic glaze, grilled asparagus
(Additional \$15++)

Local Seabass Pan seared, beer malt risotto, dill, salmon roe, avruga caviar

Sides

Romaine Lettuce Citrus dressing, nashi pear, radish, herbs

Dessert

Tiramisu Rum, coffee, mascarpone, malt caramel

Birthday Baked Alaska flaming meringue, strawberry sorbet, chocolate feuilletine