

CHEF'S TABLE

WINE LIST / BEVERAGE MENU



BY CHEF STEPHAN

24th & 25th December 2021

CHRISTMAS LUNCH 2021
INGREDIENTS

MONKFISH

LOBSTER
BISQUE

SALMON
TROUT

BURRATA
CHEESE

ARGENTINIAN
PRAWN

FREMENTLE
OCTOPUS

RED
SNAPPER

ARTICHOKE

SQUID

JAPANESE
HAMACHI

ANGUS
BEEF

IKURA

IBERICO
PORK

ORGANIC
TURKEY

MAPLE LEAF
DUCK

EGG
YOLK

CINNAMON

MULLED WINE

CRANBERRY

CHOCOLATE

PREMIUM INGREDIENTS

WAGYU
BEEF

RUSSIAN
CAVIAR

LEMON
SOLE

BRITTANY
HALIBUT

DORPER
LAMB

FOIE
GRAS

HOKKAIDO
SCALLOP

IBERICO
HAM

THE CHEF WILL CREATE A LUNCH BASED ON THE FRESHEST
PRODUCE AND INGREDIENTS AVAILABLE

CLASSIC 4 COURSE \$58

INCLUSIVE OF BREAD & BUTTER, NORDAQ STILL OR SPARKLING WATER

PREMIUM 4 COURSE \$98

*INCLUSIVE OF BREAD & BUTTER, JULIUS MEINL COFFEE OR NEWBY TEA
& NORDAQ STILL OR SPARKLING WATER*

***ALL SAVOURY OR CHEESE – ADDITIONAL \$10**

SPECIAL LUNCH HOUSE BEVERAGE

WHITE SOMMELIER SELECTION – AROUND THE WORLD	\$15.00
RED SOMMELIER SELECTION – AROUND THE WORLD	\$15.00
JULIUS MEINL COFFEE (ESPRESSO/LONG BLACK/CAPPUCINO/LATTE)	\$5.00
NEWBY TEA (ENGLISH BREAKFAST/EARL GREY/JASMINE BLOSSOM/CHAMOMILE)	\$6.00

ALL PRICES ARE SUBJECT TO: 10% SERVICE CHARGE & 7% GST