

– APPETISER–

LOBSTER BISQUE

Shrimp, Espelette Pepper, Tarragon.

AVOCADO AND ORANGE SALAD

Red Chicory, Butter Lettuce, Sunflower Seed, Mango-Yogurt Dressing

SEARED TUNA TATAKI

Jalapeno Salsa, Yuzu Ponzu.

-MAIN COURSE-

AUSTRALIAN WAGYU STRIPLOIN

Garlic Mashed Potatoes, Roasted Cherry Tomatoes, Black Pepper Sauce

SEARED SEABREAM

Mediterranean Couscous, Orange and Carrot Puree, Anchovy, Olives.

ARGENTINEAN ANGUS PRIME RIB ROAST

Mashed Potatoes, Grilled Asparagus, Chimichurri, Red Wine Sauce.  
(Supplement \$168)

PORTOBELLO MUSHROOM PIZZA (V)

Mozzarella Cheese, Semi Dried Tomatoes, Tomato Sauce, Basil

– DESSERT–

VALRHONA MANJARI 64% RASPBERRY AND CHOCOLATE CAKE

Raspberry Gelee, Vanilla Chantilly

LEMON & CASSIS TART BLACKCURRANT CREAM

Lemon Confit