



FISH

SET MENU

3 COURSES - 120pp

Please select your preference of dish from main course

To Start

HOUSE MADE FOCACCIA truffled mascarpone

Entrées to share

WARM MT COOK ALPINE SALMON kombu butter emulsion, furikake

BURRATINA by MASSIMO citrus fruits, lemon oil, mint

WAGYU BRESAOLA walnut, truffle, shallot, parmesan

Main

MARKET FISH confit tomatoes, golden raisins, fennel a la grecque, galangal

BEEF EYE FILLET glazed yams, black garlic crème, pickled onion

RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino

Sides to share

MIXED LEAF SALAD champagne dressing

STEAMED VEGETABLES toasted nori butter, sesame

GOLDEN FRIES truffle aioli

Dessert

BASQUE CHEESECAKE aerated coconut yogurt, raspberry streusel

SWEET TREATS

Menu subject to change due to seasonality and availability