



SET MENU A

\$90 per person

Please choose one dish from each course

TO START

KOREAN FRIED CHICKEN

Gochujang sauce, toasted sesame, green shallots

BEEF SATAY

Indonesian style, peanut sauce, pickled cucumber

HEIRLOOM TOMATO SALAD (LG)(V)

Feta, cucumber, red onion, dehydrated olive, avocado

MAINS

BRAISED BEEF SHORT RIB (LG)

Sweet potato purée, green beans, charred shallots, jus reduction

PAN FRIED BARRAMUNDI (LG)

Turmeric & coconut curry, charred broccolini, fried curry leaf, rice cracker

PESTO LINGUINE (V)

Cherry tomato, zucchini, broad beans, chilli, garlic

DESSERT

EARL GREY CRÈME BRULÉE (V)

Almond biscotti

COFFEE DARK CHOCOLATE DOME (LG)

Roasted hazelnut, caramel gel

FRUIT PLATE (LG)(V)

Seasonal cut fruits & berries

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

ONE BILL PER TABLE



SET MENU B

\$75 per person

Please choose one dish from each course

TO START

CALAMARI (I)(LG)

Szechuan salt & pepper calamari, aioli, grilled lime

LAMB HUMMUS

Fried chickpeas, pomegranate, sumac, pita bread

VEGETABLE PAKORA (LG)(V)

Seasonal vegetables, black salt, mint yoghurt

MAINS

BUTTER CHICKEN

Spiced creamy tomato & cashew sauce, fragrant steamed rice, papadam

DOUBLE COOKED PORK BELLY

Herb purée, ham croquettes, green apple, port jus

PESTO LINGUINE (V)

Cherry tomato, zucchini, broad beans, chilli, garlic

DESSERT

MANDARIN & WHITE CHOCOLATE (LG)

Almond dacquoise, coconut sorbet

STICKY DATE PUDDING (V)

Butterscotch sauce, vanilla bean ice cream

FRUIT PLATE (LG)(V)

Seasonal cut fruits & berries

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

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ONE BILL PER TABLE