

ADRIFT

By Chef David Myers

4-Course Lunch \$88++ per person

Wine Pairing \$58

December 1-25, 2020

Snacks

NV Piper Heidsieck, Cuvee Brut, Reims, France

Kingfish Sashimi

kohlrabi, apple, macadamia milk

2019 Nautilus, Sauvignon Blanc, Marlborough, New Zealand

Almond Gazpacho

king crab, grape, miso, hung yoghurt

2019 Mac Forbes, RS3, Riesling, Strathbogie Ranges, Australia

Wagyu Striploin

pumpkin, sprouts, toasted pepitas

2018 Susana Balbo Signature, Malbec, Valle de Uco, Mendoza, Argentina

Chocolate & Olive Oil Delice

smoked milk ice cream

Graham's 10 Year Old, Tawny Port, Douro, Portugal

ADRIFT

By Chef David Myers

7-Course Dinner \$128++ per person

Wine Pairing \$108

December 1-25, 2020

Snacks

NV Piper Heidsieck, Cuvee Brut, Reims, France

Kingfish Sashimi

kohlrabi, apple, macadamia milk

2019 Nautilus, Sauvignon Blanc, Marlborough, New Zealand

Almond Gazpacho

king crab, grape, miso, hung yoghurt

2019 Mac Forbes, RS3, Riesling, Strathbogie Ranges, Australia

Slipper Lobster

grilled kraut, bouillabaisse

2016 Jordan Chardonnay, Russian River, California, USA

Smoked Pork Belly

cauliflower, fennel

2018 Frank Cornelissen Munjebel, Sicily, Italy

Wagyu Striploin

pumpkin, sprouts, toasted pepitas

2018 Susana Balbo Signature, Malbec, Valle de Uco, Mendoza, Argentina

Chocolate & Olive Oil Delice

smoked milk ice cream

Graham's 10 Year Old, Tawny Port, Douro, Portugal