

Wines By The Flight

Choose one white and one red wine to pair with the Early CUTs menu
(90 ml each)

White

Grenache | Ferraton – "Laudun Blanc", Côtes-du-Rhône France 2016

Chardonnay | Laroche – "Les Chanoines", Chablis France 2018

Rosé

Syrah / Grenache | Laroche – "Rosé La Chevalière" France 2018

Red

Shiraz | Hentley Farm – "Villain & Vixen", Barossa Valley Australia 2018

Cabernet Sauvignon | Wolfgang Puck, California USA 2017

\$28 per Person

Featured Beers...

Kirin Ichiban Japan 15

330ml... 5% ABV

Hofbräu "Original" Lager Germany 18

330ml... 5.1% ABV

*All prices are subject to 10% service charge and 7% GST.

**All menu items are subject to charge according to seasonality and availability.

Early CUTs...

First Course... (Choice of)

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Main Course... (Choice of)

USDA Prime Sirloin Steak, Hand Cut French Fries

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Halal Young Chicken, Potato Purée, Wild Field Mushrooms, Natural Jus

Add to the Cuts

Half 400g Maine Lobster \$25

Foie Gras \$45

Fried Organic Egg \$5

Sides... (Choice of)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Dessert... (Choice of)

Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

\$95 per Person