

## 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 2017

### Rosé

Syrah / Grenache | Laroche—"Rosé La Chevalière" France 2017

### Red

Shiraz | Hentley Farm—"Villain & Vixen", Barossa Valley Australia 2017

Cabernet Sauvignon | Wolfgang Puck, California USA 2017

**\$28 per Person**

### Featured Beers...

**Kirin Ichiban** Japan 12

330ml... 5% ABV

**Hofbräu "Original" Lager** Germany 15

330ml... 5.1% ABV

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

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

## Early CUTs...

(Available until 7pm)

### First Course... (Choice of)

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Humboldt Fog Goat 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)

Broccolini, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

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**