



3 COURSE  
New Years Day Brunch 98\$

Selection of House Made Pastries  
-Choc banana muffin  
-Apricot Scones  
-Croissant  
&  
Bagels with Smoked Salmon

FIRST

- Smoked Salmon Rillettes**  
Marinated Ikura, Crispy Baguette
- Cassiolette of "Trippa alla Romana"**  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
- Agnolotti with Porcini Mushrooms**  
Parmigiano-Reggiano
- Hamachi & Hokkaido Scallop "Ceviche"**  
Soy, Yuzu, Ikura, Coriander, Kinome
- Chicken 'Laksa' Spring Roll**  
Calamansi, Chili Padi, Laksa Leaf
- Big Eye Tuna Tartare Cones**  
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago
- Burrata with Roasted Beets\***  
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Citrus-Shallot Dressing

SECOND

- Grilled Iberico Pork Loin**  
Carrot-Ginger Puree, Young Onions, Caramelized Black and Golden Garlic
- Unagi Don**  
Foie Gras, Hijiki Rice, Wasabi, Pickled Ginger, Chives
- Smoked Brisbane Valley Quail\***  
Pomegranate Pesto, Pine Nuts, Fennel Puree
- Double Lamb Chop (Grain Fed 35 Days)**  
Caramelized Rapini, Sun-Dried Tomatoes, Kalamata Olives, Fennel, Garlic, Chili
- K. B. L. T.**  
Toasted Walnut Bread, Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket
- Grilled Bacon Cheeseburger**  
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam
- Warm Eggplant Salad\***  
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Sesame Dressing

DESSERT

- Coconut Panna Cotta**  
Mango, Passion Fruit, Caramelized Almond
- Sticky Toffee Pudding**  
Roasted Pecan, Mascarpone Ice Cream
- Tarte au Chocolat**  
Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile, Hazelnuts
- Selection of Two Artisanal Cheese**  
Quince Paste, Walnut Crisps

LAND & SEA

- Orecchiette with Lamb Ragu** +8  
Fennel Seed, Swiss Chard, Chili, Ricotta, Mint
- Amela and Chitose Tomato Salad\*** +5  
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic
- Sashimi Salad** +12  
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu
- Kaluga Queen Caviar** +135  
Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

- Honey Miso Broiled Black Cod** +22  
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- Grilled Iberico Pork Chop** +35  
Smoky Shallot Puree, Caramelized Apples, Shallot-Thyme Oil, Crispy Pork Skin
- Snake River American Wagyu Flat Iron Steak** +25  
Stir-fried Bok Choy, Red Onions, Shitake Mushrooms
- USDA Prime New York Striploin (300g)** +65  
Fingerling Potatoes, Watercress, Red Wine Reduction
- Black Onyx Tomahawk 1.5 Kg (For Two)** +85 Each  
Armagnac-Green Peppercorn Emulsion, Béarnaise, Fingerling Potatoes, Garlic, Thyme

DESSERT & CHEESE

- Traditional Kaiserschmarrn (For Two)** +10 each  
Warm Strawberries, Strawberry Ice Cream

FREE FLOW BEVERAGES BY THE GLASS

- Champagne:** Lanson – "Black Label", Brut, France NV
- House Pour Sprits, Beer, Mineral Water, Juices, Tea, Coffee**
- White Wine:** Domaine Laroche – "Les Chanoines" Chablis, France 2018
- Red Wine:** Wolfgang Puck – Cabernet Sauvignon, "Master Lot Reserve", California, USA 2018

\$88 per person

\* Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

3 Course Set menu is not subject to any promotions and discounts  
Prices are subject to prevailing goods and services tax and 10% service charge

Executive Chef, Greg Bess  
Chef De Cuisine, Thiru Gunasakaran  
Executive Pastry Chef, Ong Ai Li  
General Manager, Aisha Khan