



CHEF TASTING MENU

2-COURSE MENU \$48**
3-COURSE MENU \$58**

WINE PAIRING \$48**
WINE PAIRING \$68**

DRUNKEN CHICKEN

Poached chicken breast, ginger, scallion & chilli padi

OR

SWEET CORN VELOUTÉ

Black garlic & coriander oil

2017 - ALBARIÑO, VIONTA
Rías Baixas, Galicia, Spain

OR

BABY COS LETTUCE & LARDO di COLONNATA

Green sauce, preserved lemon, local herbs

PAN SEARED KUHLBARRA BARRAMUNDI

Crushed potatoes, maitaise sauce

OR

CONFIT DUCK LEG

Celeriac puree, kampot pepper, baby onions, pickled mustard greens

OR

2015 - MERLOT, CHATEAU STE MICHELLE
Columbia Valley, Washington, USA

DAVID BLACKMORES WAGYU BEEF

Egg emulsion, green onion dressing
(+18)

OR

YUBA

Chinese cabbage, morning glory, Szechuan

JACKFRUIT PAVLOVA

Baked meringue, jackfruit custard, jackfruit salad and ice cream

OR

2010 - CHÂTEAU SIMON
Barsac in Sauternes, Bordeaux, France

CHOCOLATE TRIO

Dark chocolate crèmeux, white chocolate pearls, blond chocolate mousse, orange liqueur