

SET MENU

*Available for weekday lunch (except public holidays) & daily dinner

Appetiser

(Choose ONE)

 **Freshly Shucked Irish Oyster (3 pcs)**

Ginger flower sambal, fresh lemon

 **Pan Roasted Jerusalem Artichoke**

Charred asparagus, fried mushrooms, spiced yoghurt

Smoked Duck


Mango, chilli, kueh pie tee, fish roe

 **Charred Fremantle Octopus**

Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce
(Supplement \$7)

Main

(Choose ONE)

 **Mushroom & Shallot Bake**

White asparagus, truffle, micro salad

Akaroa Salmon Fillet (NZ)

Smoked salmon roe, asparagus, pearl cous cous, yuzu, coconut, soft herbs

 **Grilled Hokkaido Scallop**

John Dory, carrot and ginger purée, daikon, salted black bean, curry oil, kicap
(Supplement \$15)

Slow Cooked Lamb Loin (NZ), 160g


Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus
(Supplement \$15)

Stone Axe Wagyu Rump (AUS), MBS 8-9+, 200g

Sauteed garlic spinach, black pepper sauce
(Supplement \$25)

Dessert

(Choose ONE)

 **Organic Chia Seed Porridge**

Organic chia seeds, strawberry, mango & mixed berries

 **Yuzu Cake**

Yuzu ganache, chocolate chantilly, citrus compote

Purple Sweet Potato Cake

Sweet potato ice cream, fermented blueberry & sweet potato jam

 **Raspberry Opera Cake**

Fresh mixed berries

 **Valrhona Chocolate Tart**

Chocolate ganache, popping candy, chocolate chantilly, raspberry, chocolate ice cream

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)