

THE MEAT MENU

STARTER

TENDERLOIN TATAKI (GF, LF)

angus tenderloin, smoked leek, crispy garlic,
radish, haji kami, bamboo leaf, and ponzu

or

SEARED FOIE GRASS (LF, GF)

red current reduction glazed fresh fig, duck liver,

SOUP

COCONUT AND GINGER BROTH (LF, GF, V, VE)

vegetable broth, first milk from fresh coconut, fresh ginger, shimeji

MAIN COURSE

SIZZLING BEEF RIBEYE (LF, GF)

or

CAJUN CRUSTED NEWS LAND LAMB RACK (LF, GF)

ACCOMPANIMENTS

sweet corn puree,
confit garlic,
honey glazed vegetables

SAUCES

blue cheese,
mushroom,
peppercorn

DESSERTS

ALPHONSO MANGO & COCONUT SOUFFLE

classic french souffle mango and coconut topping

or

TROPICAL FRUIT SLICE

INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

MOËT & CHANDON BRUT	\$191
LA MONTELLIANA PROSECCO TREVISO DOC EXTRA DRY FALSE	\$77
BAY WHOLE BUNCH CINSULT- MOURVÈDRE ROSÉ	\$65
LE DUE TORRI PINOT GRIGIO	\$71
BODEGAS FAUSTINO	\$65

\$320 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge