

Wine Flight

Sparkling

Prosecco | Nino Franco – Rustico, Brut, Valdobbiadene, Italy NV

White

Grenache Blanc | Ferraton – Laudun Blanc, Côtes-du-Rhône, France 2017

Chardonnay | Domaine Laroche – Chablis, France 2019

Rosé

Syrah / Grenache | Laroche – Rosé La Chevalière, Pays d’ Oc, France 2019

Red

Cabernet Sauvignon | Beaulieu Vineyard, California, USA 2017

Shiraz | Hentley Farm – Villain & Vixen, Barossa Valley, Australia 2019

Fortified (45ml)

Cockburns 10-year Tawny, Portugal

Emilio Lustau Pedro Ximenez, Portugal

\$33 per Person for a flight of 2 (90ml each)

\$48 per Person for a flight of 3 (90ml each)

*Prices are subject to 10% Service Charge and 7% GST.

Early CUTs...

First Course... (Choice of)

Prime Sirloin “Steak Tartare”, Herb Aioli, Mustard

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Main Course... (Choice of)

USDA Prime, New York Sirloin 170g, Hand Cut French Fries

USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+\$53)

American Wagyu, New York Sirloin 230g, Hand Cut French Fries (+\$135)

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)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Baby Spinach, Garlic

Desserts... (Choice of)

Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

\$95 per Person