

# ADRIFT

By Chef David Myers

## EVENT DINNER SET MENUS

*Do note that menus are subject to change as ingredients are seasonal  
Prices are subject to 10% service charge + 7% gst + 10% gratuity*

**\$88**

***(Choose 1 menu only)***

### **MENU 1**

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Amberjack Sashimi, crème fraîche, dashi jelly, soy shiso
- C2. Prawn & Ginger Dumplings, spicy ponzu sauce
- C3. Grain Fed Butcher Steak, red miso, potato purée
- C4. Honey Pineapple, lemongrass, fragrant pepper cream

### **MENU 2**

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Seared Sea Scallops, brown butter soy, seaweed
- C2. King Oyster Mushrooms, guanciale, nori powder, lime
- C3. Woodfired Chicken, barley miso, shichimi, burnt citrus
- C4. Frozen Almond Mousse, strawberry juice, pedro ximenez

### **MENU 3**

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Tomato Salad, burrata cheese, smoked chili oil
- C2. Sesame Soy Glazed Ox Tongue, sudachi apple pickle
- C3. Glazed Salmon, sweet corn cream, pearl onions, cabbage oil
- C4. Cocoa Sesame, 70% chocolate, black sesame toffee, cocoa nib ice cream

### **VEGETARIAN OPTION**

*Applicable only if there's anyone from the group*

- C1. Tomato Salad, burrata cheese, smoked chili oil
- C2. Blackened Crispy Eggplant, sweet garlic sauce
- C3. Parmesan Barley Rice, summer truffles, egg yolk
- C4. Honey Pineapple, lemongrass, fragrant pepper cream

**\$128**

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Irish Oysters, scotch bonnet chili dressing
- C2. Spencer Gulf Prawns, watercress, pancetta
- C3. Roasted Lamb, red yuzu kosho, garlic, butter turnips OR  
Glazed Salmon, sweet corn cream, pearl onions, cabbage oil OR  
Parmesan Barley Rice, summer truffles, egg yolk (V)
- C4. Frozen Almond Mousse, strawberry juice, pedro ximenez

**\$188**

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Sweet Prawn Ama Ebi, sour dough toast
- C2. Beef Tartare, smoked beetroot, crème fraîche, salt bush
- C3. Green Lip Abalone, white soy, braised kombu
- C4. Dry Aged Duck Breast, sour kohlrabi, charred cabbage
- C5. Wagyu Ribeye Steak mb9+, South Australia, red miso, potato purée
- C6. Dragon Egg, chocolate mousse, yuzu curd, soy caramel ice cream