



CHEF'S SIGNATURE MENU

SCALLOP CARPACCIO

Finely sliced scallop with red chili aioli & salmon caviar

FOIE GRAS & GRAPE

Pan-seared Goose Liver with Glazed Apple

LOBSTER CAPPUCINO

*River lobster & green pea ravioli
in a creamy lobster broth infused with Cognac*

GROUPEL WITH LEEK & TRUFFLE

*Poached grouper served with leek confit
& caramelized lemon zest in a mussel & truffle sauce*

PASSIONFRUIT SORBET

AUSTRALIAN BEEF TENDERLOIN

*Charcoal-grilled beef tenderloin
served with pickled red shallot, apple & red wine sauce*

FRESH FRUIT TART

Crisp shortbread pastry with fresh seasonal fruits and cream

\$65++