

# ADRIFT

By Chef David Myers

## FIRST CHOOSE

Heirloom Tomato, buttermilk, shiso

Yellowfin Tuna, tofu, ruby grapefruit

Diver Scallops, sea grapes, brown butter soy

## NEXT CHOOSE

Wagyu Cheeseburger, tomato jam, jalapeño

Short Rib, radicchio, onion, sesame

Skate Wing, watercress, fennel, yakiniku sauce

## SUPPLEMENTAL

Woodfired Octopus, cucumber, furikake

10

Rump Cap mb5+, Queensland

15

## ADD - ONS

Mesclun Salad, walnut, pecorino

16

Japanese Sweet Potatoes, salted plum, smoked bacon

12

Hand-Cut Potato Fries

9

## AFTER CHOOSE

Black Sesame Cake, caramelized white chocolate, orange

Chocolate Brownie, wattleseed, brown rice ice cream

Geisha Tea Mousse, guava, hazlenut sable

\* Menus are subject to changes as our ingredients are seasonal

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## CHOOSE

2018 Bulletin Place Estate, Cabernet Sauvignon, Australia

2018 Bulletin Place Estate, Pinot Gris, Australia

Suntory Premium Malt Beer, Japan

Arnold Palmer, American lemonade, earl grey tea