CHEF TASTING MENU

2-COURSE MENU $45++ | WINE PAIRING $48++
3-COURSE MENU $55++ | WINE PAIRING $68++

WAGYU BEEF TARTARE
Bonito emulsion, pickled cucumber, sansho cress

OR

VEGETARIAN BAK KUH TEH
Tofu, shimeiji mushrooms, wakame oil

OR

BABY COS LETTUCE & LARDO di COLONNATA
Green sauce, preserved lemon, local herbs

2017 - ALBARIÑO, VIONTA
Rías Baixas, Galicia, Spain

PAN SEARED KUHLBARRA BARRAMUNDI
Crushed potatoes, maltaise sauce

OR

CONFIT DUCK LEG
Celeriac puree, kampot pepper, baby onions, pickled mustard greens

OR

DAVID BLACKMORES WAGYU BEEF
Egg emulsion, green onion dressing
(+18)

OR

YUBA
Chinese cabbage, morning glory, Szechuan

2015 - MERLOT, CHATEAU STE MICHELLE
Columbia Valley, Washington, USA

JACKFRUIT PAVLOVA
Baked meringue, jackfruit custard, jackfruit salad and ice cream

OR

CHOCOLATE TRIO
Dark chocolate crémeux, white chocolate pearls, blond chocolate mousse, orange liqueur

2010 - CHÂTEAU SIMON
Barsac in Sauternes, Bordeaux, France