

CHEF'S SELECTION LUNCH

65 per person | To be enjoyed by the whole table

Please choose one main

Appellation Rock Oyster / Champagne Shrub

4 Pieces 20 / 6 Pieces 30 / 12 Pieces 58

Add 2g Caviar + 10 per oyster

Caviar Tartlet / Scallops + 20 Per Piece

SNACKS

Seared Kingfish Sashimi/ Yuzu Kosho Ponzu/ Mushrooms

Confit Salmon/ Tofu Dill/ Lavosh

ENTRÉE

XO Mazesoba/ Dashi Egg/ Chives

Tempura Cuttlefish/ Tomato Ponzu

Tempura Skull Island Crepe/ Bisque Mayo/ Butter Snow + 18

MAINS

Aged Duck Breast / Black Garlic

OR

Wagyu Tri Tip MBS 8+ Beef Jus *Surcharge +10*

OR

Char-grilled Murray Cod/ Mussel/ Redwine Sauce *Surcharge +15*

Crispy Potato

Cos Lettuce/ Vinaigrette

DESSERT

White Chocolate Coffee Mousse/ Sunrise Lime/ Rosemary

1.5 % surcharge on all cards, 10% Surcharge on Sunday and Public Holidays