



Four Course Pairing Menu

\$68++
~~U.P. \$85++~~

STARTER

Torched Salmon Tartare

Crispy Salsify, Orange & Ginger Oil, Fried Shallots

Prosecco Extra Dry Montelvini, Italy

APPETIZER

Fresh Hokkaido Oysters

Salmon Roe, Coriander Cress

Bloody Mary & Spiced Cucumber Shooter

SOUP

Cream of Mushroom

Truffle Oil

(Add-on \$5.00)

MAIN COURSE

Cod Fish & Potato Gratin

Parmesan Herbs & Pink Peppercorn Crisp

Chardonnay, M Wine, France

OR

Grilled Boneless Beef Short Ribs

U.S. Asparagus, Mashed Potatoes, Natural Jus

Shiraz, Tyrrell's Old Winery, Australia

DESSERT

Tiramisu

Kahlua Coffee Liquor, Mascarpone Cheese, Coco Powder

**Prices subject to prevailing GST and service charge*

