

# WINE PAIRING SET MENU

01 - 30 September 2024

**\$98++**  
Per person

## APPETISER

**Tasmanian Salmon Tartare**  
Pink Peppercorn | Shallot | Lemon Juice  
 *Marques De Caceres Rosé*

OR

**Double-smoked Duck Salad**  
Smoked Duck | Mesclun | Red Pearl Tomato | Honey Mustard  
 *Piccini Pinot Grigio*

## MAIN COURSE

**Josper Grilled 100 Days Grain Fed Ribeye (200g)**  
Butter Glazed Vegetables | Herb Compound Butter | Green Peppercorn Sauce  
 *Marques De Caceres Crianza Red*

OR

**Herb Crusted Atlantic Cod (160g)**  
Roasted Hasselback Potato | Josper Grilled Vegetables | Lemon Beurre Blanc  
 *Marques De Caceres Verdejo Rueda*

## DESSERT

**Mille-feuille Granny Smith Apple Crumble**  
Apricot Compote | Rum & Raisin Gelato

OR

**Soft-baked Araguani 72%**  
Fresh Mixed Berries | Tahitian Vanilla Gelato  
 *De Bortoli Petit Moscato*



**RIVERSIDE  
TERRACE**

THE **LOBBY LOUNGE**

Price is subject to service charge and prevailing government taxes.