DINNER MENU

À LA CARTE

2-COURSE SET – $58
(1 Cold or Hot Entrée + 1 Main)

3-COURSE SET – $73
(1 Cold or Hot Entrée +
1 Main + 1 Dessert)

4-COURSE SET – $88
(1 Cold Entrée + 1 Hot Entrée +
1 Main + 1 Dessert)

WINE PAIRING

2-COURSE SET
ADD-ON $40

3-COURSE SET
ADD-ON $60

4-COURSE SET
ADD-ON $80

SEASONAL OYSTERS

FRESHLY SHUCKED ROCK OYSTERS ON ICE
Mignonette Vinaigrette, Lemon Wedges
½ DOZEN $30.55 | 1 DOZEN $56.65

vegetarian *gluten-free* *contains alcohol* *guéridon tableside service*

COLD ENTRÉE

CAESAR SALAD

Romaine Lettuce, Parmigiano-Reggiano, Garlic Croutons, Hard-Boiled Egg,
Choice of Condiments: Bacon Bits, Anchovy Dressing or Vegetarian Dressing

18

BURRATA PUGLIESE

Creamy Burrata Cheese Served with Heirloom Cherry Tomatoes, Fried Capers,
Caramelised Figs, Tomato & Capsicum Relish and Finished with Extra Virgin Olive Oil

19

ANGUS BEEF TARTARE

Beef Tartare Served with Fried Shallots, Chives, Bonito Cream,
Grated Comté and Finished with Port Wine Vinaigrette

26

JAPANESE HAMACHI

Kombu Cured Hamachi Served with Pickled Radish, Umeboshi Purée,
Dashi Soy Gelée, Salty Fingers, Caviar and Finished with Kombu Vinaigrette

22

HAND DIVED SCOTTISH SCALLOP

Scallop Crudo Served with Pickled Daikon, Salted Granny Smith,
Apricot Brandy & Orange Jelly and Passion Fruit Vinaigrette

28

HOT ENTRÉE

SEARED DUCK FOIE GRAS

Pan-Seared Duck Foie Gras Served with Toasted Brioche,
Aged Balsamic Glaze, Pineapple Coulis and Caramelised Figs

28

GRILLED AUSTRALIAN KING PRAWN

Grilled King Prawn Served with Crustacean Orzo,
Parsley Salsa, Garlic Aioli and Parmesan Crisps

28

PAN-SEARED HOKKAIDO SCALLOP

Pan-Seared Scallops Served with Apple & Fennel Salad,
Black Garlic Aioli, Caviar and Dashi Beurre Blanc

28

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HOT ENTRÉE

LOBSTER BISQUE
Served with Seafood Dumplings, Roma Tomato Salsa and Coriander Cress

20

WILD MUSHROOM SOUP
Served with Mushroom Duxelles, Cep Crumble and Truffle Foam

18

MAIN

GRILLED OVER JOSPER OVEN &
GLOWING EMBERS OF APPLE-WOOD

SELECTION OF WAGYU BEEF
(A LA-CARTE 200G / SET MENU 120G)*:

SANCHOKU PUREBLOOD WAGYU STRIPLOIN, AUSTRALIA (MBS 4/5) (Set +38)
73

SANCHOKU PUREBLOOD WAGYU TENDERLOIN, AUSTRALIA (MBS 8/9) (Set +48)
98

MINAMI SATSUMA VALLEY WAGYU RIBEYE, KAGOSHIMA, JAPAN (A4) (Set +75)
128

Served with Smoked Celeriac Purée, Crispy Celeriac, Glazed Organic Carrots, Sautéed Chives, Aromatic Madeira Reduction and Finished with Berry Glaze

MBS – Marbling Score

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MAIN

CANTERBURY FILET MIGNON, NEW ZEALAND

Grilled Beef Filet Mignon Served with Yukon Gold Potato Purée, Seasonal Wild Mushroom, Glazed Organic Carrots, Mixed Herbs and Finished with Natural Beef Jus

40

JOSELITO IBERICO PORK PLUMA, SPAIN (Set +8)

Charred Iberico Pork Pluma Served with Caramelised Figs, Charred Broccolini and Finished with Citrus Pork Jus

45

MURRAY BRIDGE LAMB LOIN, AUSTRALIA

Oven Roasted Lamb Loin Served with Miso Aubergine, Grilled Asparagus, Orange Carrot Mousseline and Finished with Lamb Jus

42

'LAVENDER DUCK' IRISH DUCK BREAST, IRELAND (Set +15)

(ONLY APPILCABLE FOR 2)

Dry Aged Lavender Spices Duck Breast Served with Parsnip Purée, Navel Orange Glazed Baby Carrots and Finished with Bigarade Jus

50

DRY-AGED STONEBASS, FRANCE

Pan-Seared Stonebass Served with Ratatouille, Mandarin Purée, Glazed Organic Carrots and Finished with Red Wine Beurre Blanc

42

BLACK EYE COD, USA (Set +5)

Baked Black Cod Served with Parsnip Mousseline, Sautéed Kale, Roasted Cherry Tomatoes and Finished with Burnt Spinach Hollandaise

43

TRUFFLE CELERIAC RIGATONI

Served with Fresh Seasonal Truffle, Seasonal Wild Mushrooms, Confit Egg Yolk, Grated Parmigiano-Reggiano and Tartufata Cream Sauce

34

BUTTERNUT SQUASH PITHIVIER

Grilled Layered Vegetables Wrapped with Puff Pastry and Served with Glazed Baby Carrots, Sautéed Chives and Plant-Based Espagnole Sauce

34

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DESSERT

CHOCOLATE HAZELNUT ROCHER

Praline Mousse, Hazelnut Praline Feuilletine,
Chocolate Hazelnut Brownie and Raspberry Sorbet

16

MATCHA GATEAU

Matcha Crèmeux, Gluten-Free Matcha Sponge, Red Bean,
Mango Jelly and Grapefruit Sorbet

17

CITRUS MOUSSE

Kumquat Curd, Dehydrated Mandarin Orange Segment,
Citrus Sponge, Candied Lemon Peel, Lime Basil Sorbet

16

BOMBE ALASKA

Vanilla Ice Cream, Strawberry Ice Cream, Chocolate Ice Cream,
Vanilla Sponge, Swiss Meringue, St-Rémy Napoleon Brandy

16

CRÊPES SUZETTE

Candied Orange Peel, Grand Marnier with Orange Sauce,
Vanilla Ice Cream

17

ARTISAN FRENCH CHEESE TROLLEY (Set +15)

Brillat-Savarin, Fourme D Ambert, Fromage Du Maquis, Comté,
Saint-Nectaire, Mothais Sur Feuille, Assorted Nuts,
Brandy Apricot Marmalade, Crackers

3 Types 28 | 4 Types 36

A SYMPHONY OF SEASONAL FRUITS

12

CHEF DE CUISINE: **CHEF RYAN NG**

FOR ENQUIRIES AND RESERVATIONS:
CHURCHILL@TANGLINCLUB.ORG

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