

Dinner À la Carte | Set Menu

3-COURSE SET 75 (Entrée, Main and Dessert)

4-COURSE SET 96 (1 Cold & 1 Hot Entrée, Main and Dessert)

Enjoy a special price* for Oysters with every Set Menu order

**Limited to 1 special-priced order of Oysters per Set Menu*

SEASONAL OYSTERS

FRESHLY SHUCKED ROCK OYSTERS ON ICE

Mignonette Vinaigrette, Lemon Wedges

½ dozen **29.7** | 1 dozen **57.2**

Special Price for Set Menu:

½ dozen **23.6** | 1 dozen **46.2**

ENTRÉE

CLASSIC CAESAR SALAD

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

17.6

BURRATA CHEESE

Marinated Tomato, Pecan Nuts, Basil Pesto, Black Olives, Balsamic Glazed

19.8

OBSIBLUE PRAWN (ADD \$8 FOR SET)

Granny Smith Apple, Pickled Radish, Prawn Head Butter Mayo, Yuzu Gel,
Seaweed Sago Chips, Trout Roe, Wasabi Shoyu Dressing

32.8

JAPANESE HAMACHI

Caviar, Cucumber Rossette, Lemon Gel, Smoked Aioli,
Japanese Ginger Dressing

20.8

A3 WAGYU BEEF CARPACCIO (ADD \$15 FOR SET)

Capers, Crostini, Arugula Salad, Red Onion,
Parmigiano Reggiano, Mustard Sauce

38.4

 vegetarian  gluten-free  guéridon tableside service

HOT ENTRÉE

FOIE GRAS

Port Wine Glazed Cherry, Crystallised Pistachios, Aged Balsamic
26.4

AUSTRALIAN WILD KING PRAWN

Bouillabaisse Risotto, Pickled Shallot, Cucumber Mint Salsa, Garlic Aioli
30.8

ATLANTIC OCTOPUS X OYSTER TEMPURA (ADD \$8 FOR SET)

Lemon Hummus, Garlic Aioli, Confit Potato, Aged Balsamic Reduction
31.8

SESAME CRUSTED HOKKAIDO SCALLOP

Endive Salad, Trout Roe, Prosciutto Chips, Uni Cream Espuma
27.4

LOBSTER BISQUE

Seafood Dumpling, Tomato Salsa, Coriander
19.8

WILD MUSHROOM SOUP

Cream Of Mushroom, Cep Crumble, Truffle Foam
17.6

MAIN

SELECTION OF WAGYU BEEF (180G EACH):

À LA CARTE | SET MENU

JACK CREEK F1 WAGYU STRIPLOIN, AUSTRALIA (MBS 6/7)	78.6	38.30
---	------	-------

SANCHOKU PUREBLOOD WAGYU TENDERLOIN, AUSTRALIA (MBS 8/9)	98.4	49.20
---	------	-------

MINAMI SATSUMA WAGYU RIBEYE, KAGOSHIMA JAPAN (A4)	139.2	79.6
--	-------	------

Smoked Onion Mousseline, King Oyster Mushroom, Grilled Asparagus
Gratin Potatoes, Aromatic Madeira Reduction
MBS – Marbling Score

CANTERBURY NZ FILET MIGNON

Olive Oil Mash, King Oyster Mushroom, Glazed Organic Carrot,
Port Wine Jus

41.8

JOSELITO IBERICO PORK PLUMA

Sprouting Cauliflower, Pickle Shallot, Black Pepper Miso Sauce

46.2

MOULARD FRENCH DUCK BREAST (ONLY APPLICABLE FOR 2)

Carrot Puree, Glazed Carrot, Grilled Asparagus,
Cherry Wine Sauce

46.2

NEW ZEALAND GRASS FED LAMB LOIN

Butternut Puree, Fried Artichoke, Ratatouille, Mustard Seed,
Lamb Jus

43.9

AUSTRALIAN RED SNAPPER FILLET

Carrot Puree, King Prawn, Mussel, Saffron Aioli,
Sous Vide Leek, Bouillabaisse Emulsion

39.5

PARMESAN CRUSTED BLACK EYE COD

Tomato Salsa, Grilled Fennel, Garlic Aioli, Lemon Capers Beurre Blanc

43.9

MUSHROOM ARANCINI BALL 

Cheddar Cheese, Baby Spinach, Edamame Bean,
Parmigiano Reggiano, Spiced Provencal Sauce

34.8

TRUFFLE BUTTERNUT WELLINGTON 

Grilled Cauliflower, Glazed Baby Carrot, Morel Cream Sauce

36.8

DESSERT

STRAWBERRY INSPIRATION

Strawberry Yoghurt Cake, Basil Jelly, Strawberry Cremeux,
Balsamic Sauce, Strawberry Ice Cream

16.2

CITRUS PARFAIT

Yuzu & Blood Orange Ivory Parfait, Vanilla Sponge,
White Wine Jelly, Almond Streusel

16.5

BANANA MUSA

Banana Buckwheat Cake, Passion Fruit Poached Banana, Dark Rum Pipette,
Caramel Ganache, Yoghurt Sorbet

15.4

TEXTURES OF CHOCOLATE

Dark Chocolate Bavarian Mousse, Flourless Chocolate Sponge, Salted Milk
Chocolate Whip, Chocolate Sorbet

15.4

CRÊPES SUZETTE

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

16.5

AGED CHEESE BOARD (NOT APPLICABLE FOR SET MENU)

Kikorangi, Tête de Moine, Aged Cheddar, Brie, Stilton blue,
Vegetable Sticks, Dried Fruits, Quince Paste, Cracker, Grapes

18.60

A SYMPHONY OF SEASONAL FRUITS

8.8