

À LA CARTE

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MENU



**SEASONAL OYSTERS**

Selection of market oyster served with  
lemon & mignonette

*Market price*

**SEAR CAESAR SALAD**

Charred baby gem, parmesan dressing, anchovies,  
crispy pork belly, croutons, chives  
(+5) *chicken breast / smoked salmon*

14

**OBSIBLUE BLUE PRAWN COCKTAIL**

Homemade brandy cocktail sauce & lemon

16

**HOKKAIDO SCALLOP "CEVICHE"**

Ponzu dressing, cucumber pearls,  
granny smith apple, chilli oil

18

**PRIME ANGUS TENDERLION "STEAK TARTARE"**

Truffle emulsion, horseradish, chives, mustard

24

**SMOKED BURRATA (V)**

Strawberry rhubarb jam, heirloom tomatoes,  
basil, toasted sour dough

28

**OCEAN PLATTER**

Obsiblu prawns, snow crab, scallop ceviche, oysters

*68 / 128*

2 pax 3-4 pax

***COLD***  
**STARTERS**

CONSUMING RAW OR  
UNDERCOOKED MEATS,  
POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF  
FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL  
CONDITIONS.

<b>VICHYSOISE SOUP (V)</b> Smoked oil, kohlrabi, dill croutons, crispy leek	12
<b>HOKKAIDO CREAM OF CORN SOUP (V)</b>	14
<b>GRILLED BONE MARROW</b> Jalapeño onion confit, Parmesan breadcrumb, sourdough	16
<b>LUMP CRAB TOAST</b> Sourdough, green chilli ablis, avocado, horseradish, dill	18
<b>FOIE GRAS OPEN FACED SANDWICH</b> Sour plum, cream cheese, apple, mini brioche	22
<b>78° OCTOPUS</b> Burnt cauliflower puree, black ink chipotle aioli, chorizo, sea grapes, olive	32
<b>ATLANTIC SEA SCALLOP</b> Fermented parsnip puree, avruga caviar, puy lentils, salsa verde, fried bonito	32

**HOT  
STARTERS**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FROM THE  
KOPA  
CHARCOAL  
OVEN

**STRIPLOIN**

**O'CONNOR ANGUS PASTURE-FED**

*South East Victoria, Australia*

*350gm*

*48*

**RIBEYE**

**TENDER VALLEY BLACK ANGUS 220-DAYS GRAIN FED**

*New South Wales, Australia*

*300gm*

*52*

**MORGAN RANCH ANGUS PRIME BEEF  
200 DAYS GRAIN FED**

*Nebraska, United States*

*330gm*

*68*

**SHER F1 WAGYU 400-DAYS GRAIN FED, MB4-5**

*Victoria, Australia*

*280gm*

*78*

**STONE AXE FULL BLOOD WAGYU, MB9+**

*New South Wales, Australia*

*250gm*

*98*

**A4 MIYAZAKI WAGYU BLACK-HAIRED  
CATTLE PUREBRED**

*Miyazaki Prefecture, Japan*

*230gm*

*130*

**SEAR-TASTING PLATTER OF THREE BREED**

*150*

*F1 SHER WAGYU 400-DAY GRAIN FED 100gm*

*STONE AXE FULL BLOOD WAGYU 100gm*

*A4 MIYAZAKI WAGYU BLACK-HAIRED CATTLE PUREBRED 100gm*

**TENDERLOIN**

**ICON WAGYU 380-DAYS GRAIN FED, MB4-5  
- ICON XB WAGYU**

*Southern Queensland, Australia*

*250gm*

*68*

**LITTLE JOE ANGUS GRASS FED - MBS4+**

*Victoria, Australia*

**PRIME RIB WITH BONE** *1KG (2 pax)* 180

**BLACK ONYX 300-DAYS GRAIN FED, MBS3+**

*Rangers Valley, Australia*

**TOMAHAWK** *(Please check with our staff for size)* 20 | 100

**5-TYPE PEPPERCORN**

**BORDELAISE**

**BÉARNAISE**

**WHOLE GRAIN MUSTARD**

**CHIMICHURRI**

**HOMEMADE  
SAUCES**

*4 per serving*

**TOMATO-ELDERFLOWER & BUTTERHEAD LETTUCE** 10

**CHUNKY MASH POTATOES** 10

**STRAIGHT CUT FRIES** 10

**4 TYPES MUSHROOMS ROSEMARY & THYME** 12

**SAUTEÉD / CREAMED SPINACH** 12

**SAUTEÉD BABY PEAS WITH CHORIZO** 12

**MAPLE BRUSSEL SPROUTS, BACON,  
TOASTED HAZELNUTS, PISTACHIO** 14

**MAC & CHEESE** 10 (S) / 16 (L)

**SIDES**

<b>WAGYU BURGER &amp; CHIPS</b> Pickled cucumber, onion jam, poblano aioli	32
<b>FISH OF THE DAY</b> Baked celeriac, mushrooms, fresh spring peas, umami broth	36
<b>MAPLE LEAF DUCK BREAST</b> Baked pumpkin, duck jus vinaigrette, hibiscus and fresh herbs	38
<b>SPICED RED KING PRAWN 5 PCS</b> Chimichurri, smoked paprika, charred lemon	38
<b>DE RAZA IBERICO PORK TOMAHAWK</b> Toledo, Spain, confit garlic, mustard lentil stew, salsa verde, celeriac puree	42
<b>WHOLE MEDITERRANEAN SEA BASS</b> 600-700 GRAMS Chimichurri, horseradish, burnt lemon	48
<b>BUTTERED MAINE LIVE LOBSTER</b> 500-600 GRAMS Bearnaise, chimichurri, charred lemon	75

**MAIN**

**HOUSE MADE SORBET AND ICE-CREAMS** *10*  
Pistachio nuts and fresh fruits

**WHITE VALRHONA CHOCOLATE CHEESECAKE** *12*  
Seasonal berries, sorbet

**PORCINI CHOCOLATE MOUSEE** *12*  
Sea buckthorn coulis, salted caramel ice cream,  
honey comb and warm chocolate sauce.

**RHUBARB COMPOTE** *15*  
Oat crumble, French cream, thyme, rhubarb sorbet,  
cardamom foam and grated liquorice root.

**MONS CHEESE SELECTION** *32 / 48*  
Jam, nuts, muscat grapes, black pepper cracker *choice of 3 5 cheese*

**DESSERTS**

THE PERFECT  
SWEET ENDING.

## DINNER SET MENU

3 COURSE 65

4 COURSE 75

### WINE PAIRING

45 | 55

#### FIRST COURSE

##### SMOKED BURRATA

Strawberry rhubarb jam, heirloom tomatoes, basil

*or*

##### SEAR CAESAR SALAD

Charred baby gem, anchovies, crispy pork belly, croutons, parmesan dressing

#### SECOND COURSE

##### HOKKAIDO CORN SOUP

Charred corn, chives oil, parmesan crème

*or*

##### OBSIBLUE BLUE PRAWN COCKTAIL

Brandy cocktail sauce

*or*

##### ATLANTIC SEA SCALLOP (+10)

Fermented parsnip puree, avruga caviar, puy lentils, salsa verde, fried bonito

#### THIRD COURSE

##### TENDER VALLEY ANGUS RIBEYE MBS3+

220 gm, celeriac puree, baby carrot, burnt cauliflower, bordelaise

*or*

##### MAPLE LEAF DUCK BREAST

Baked pumpkin, duck jus vinaigrette, hibiscus and fresh herbs

*or*

##### IBERICO TOMAHAWK

Salsa verde, peppercorn sauce, hippo tops

*or*

##### FISH OF THE DAY

Please ask our friendly servers about today's fresh catch

*or*

##### A4 HYOGO JAPANESE WAGYU STRIPLOIN (+25)

150gm, Celery-root puree, confit garlic, haut clos cherry tomato, bordelaise

#### FOURTH COURSE

##### PORCINI CHOCOLATE MOUSSE

Sea buckthorn, warm chocolate, honeycomb

*or*

##### RHUBARB COMPOTE

Oat crumble, honey, french cream, thyme, rhubarb sorbet,  
cardamom foam and grated liquorice root

*or*

##### ALLESSE CHEESE PLATTER (+8)

5 types of cheese, assorted jam, cracker



**LUNCH  
SET MENU**

2 COURSE 32

3 COURSE 38

STARTERS

**VICHYSOISE (V)**

Smoked oil, kohlrabi, dill croutons, crispy leek

*or*

**BURRATINA**

Strawberry rhubarb jam, heirloom tomatoes,  
rocket salad, basil, aged balsamic

*or*

**SEAR CEASAR SALAD**

Charred baby gem, parmesan dressing, anchovies,  
crispy pork belly, croutons  
(+5) *smoked salmon/chicken breast*

*or*

**SEARED FOIE GRAS**

Sandwich with truffle cream cheese,  
sour plum chutney, watercress  
(SUPPLEMENT 8)

**WAGYU RUMP CAP MBS 7+**

Haricot fine bean, beer onion puree, hippo tops, whole grain mustard  
(SUPPLEMENT 12)

*or*

**ICON XB WAGYU BEEF**

Celeriac purée, beef fats confit garlic, chimichurri, mustard cress

*or*

**MAPLE LEAF DUCK BREAST**

Baked pumpkin, duck jus vinaigrette, hibiscus and fresh herbs

*or*

**FISH OF THE DAY**

Baked celeriac, mushrooms, fresh spring peas, umami broth  
(SUPPLEMENT 4)

*STRAIGHT CUT FRIES/*

*HEIRLOOM TOMATO SALAD/*

*BABY RADISH-ELDERFLOWER & BUTTERHEAD LETTUCE/*

*SAUTÉED BABY PEA/*

*SAUTÉED BRUSSELS SPROUT/*

*(SUPPLEMENT 8 EACH)*

SIDES

**RHUBARB COMPOTE**

Oat crumble, honey, french cream, thyme, rhubarb sorbet,  
cardamom foam and grated liquorice root

*or*

**WHITE VALRHONA CHOCOLATE CHEESECAKE**

Seasonal berries, sorbet

*or*

**ALLESSE CHEESE PLATTER**

Selection of 3 types of French Cheese  
with assorted jam & cracker  
(SUPPLEMENT 8)

DESSERTS