



DINNER SET MENU

SIX-COURSE \$168⁺⁺

WINE PAIRING \$128⁺⁺

STORMSHELL CLAM

Nam jim, coconut & coriander

CÉ LA VI SAKE, JUNMAI DAIGINJO, KYOTO, JAPAN

CURED SALMON

Crème fraiche, yuzu koshō, pickled onions & toasted buckwheat

2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

SHIITAKE MUSHROOM VELOUTE

Brioche croutons, leek & onion

2017 VASSE FELIX 'PREMIERE' CHARDONNAY, MARGARET RIVER, AUSTRALIA

BINCHOTAN GRILLED RED SNAPPER

Chili jam, wing beans, calamansi

2018 DOMAINE OTT, BY OTT, ROSE, PROVENCE, FRANCE

OR

BRAISED SPRING CHICKEN

Green curry, eggplant, Thai basil

2018 GARAGISTE 'LE STAGIAIRE' PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA

OR

KAGOSHIMA A5 WAGYU BEEF (+18)

Kalbi marinate, onion soubise, kimchi, Ssäm sauce

2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA

PRICKLY PEAR

Rose lychee granite

WHITE AMBROSIA

White lover's cookies, honey sponge, pear, ginger flower sorbet

OR

RASPBERRY FIESTA

Raspberry vanilla choux, pistachio sponge, freeze dried raspberry, pistachio ice cream

2014 CHATEAU SIMON, SAUTERNES, FRANCE