



## LUNCH MENU

\$105

*Please select one dish from each course*

### TO START

#### HOKKAIDO SCALLOP

*Bafun uni, 8 gems Oscietra caviar, shiso oil  
(Supplement \$40)*

#### HEART TO HEART

*Lettuce heart, braised veal heart, pine nuts*

#### LYCHEE GAZPACHO

*Homemade ricotta, Manuka honey, cucumber, micro leaves*

### SECOND COURSE

#### GNOCCHI

*Winter black truffles, fontina  
(Supplement \$20)*

#### KABURA

*Jade abalone, somen, Iberico broth*

#### PAPPARDELLE

*Oxtail, chanterelles, Parmesan*

### MAIN COURSE

#### ATLANTIC COD

*Potato and lime espuma, green peas*

#### PORK FORE LOIN

*Pear, purple endive, jus*

#### ANGUS BEEF CHEEK

*Celeriac-vanilla puree, purple beetroot, truffle jus*

### DESSERT

#### MANDARIN GLOBE

*Mascarpone, walnut, kinkan, 64% manjari cocoa*

#### CHOCOLATE TEXTURES

*White chocolate, Manjari 64% cocoa, praline, porcini sorbet, cinnamon*

#### SELECTION OF CHEESES

*All prices quoted are subject to 10% service charge and 7% GST*