



• DINNER MENU •



STARTERS

House-Made Ricotta

*Artisan sour dough, figs, grapes,
12-year balsamic 128*

Blue Prawn Carpaccio

*Australian blue prawns,
herring pearls, radish,
garlic & chilli oil 248*

Lobster Bisque

*Fish marrow, crème fraîche
298*

Caesar Salad

*House hot-smoked salmon, heart of
romaine, crispy golden corns 198*

Scallops

*Seared Hokkaido scallops, trout roe,
cauliflower puree, crispy parmesan 348*

Steak Tartare

*Snake River Farms Wagyu,
18g Oscietre caviar, Nanko plum 388*

Crab Croquettes

*Local 'meat crab', salsa rosso,
signature cajun tartar sauce 248*

MAINS

Catch Of The Day

(Market Price)

Suckling Pig

*Grilled endive, lemon puree,
pomegranate jus 480*

Carabinero

*Spanish red prawn grande,
mozzarella, arugula emulsion 680*

Three-Yellow Chicken

*Earl grey infused roasted local
chicken, Chinese 'yun cheung'
sausage with fried basmati rice 1188
8g black truffle +\$188*

Risotto Morel & Truffle

*French morel & black truffle,
Cuttlefish 388*

Linguine Sea Urchin

*Hokkaido sea urchin, aglio e olio,
sea urchin cappuccino 480
6g Oscietre caviar +\$188*

Linguine Gamberoni

*Sicilian red prawns,
aglio e olio 820*

Wagyu

*Charcoal grilled 300g
Queensland 'The Pheonix' ribeye wagyu,
herb butter, Sichuan pepper bordelaise,
Xinhui chenpi red wine sauce 780
8g black truffle +\$188*

Pigeon Wellington

*Bresse pigeon breast, Lau Fau
Shan golden oyster, truffle 820
(48 hours in advance pre-order
is required)*

Tomahawk

*Charcoal grilled 1.6kg
Queensland 'The Pheonix' bone-in ribeye,
herb butter, Sichuan pepper bordelaise,
Xinhui chenpi red wine sauce 1888
8g black truffle +\$188*

SIDES

Nagano Tomatoes Salad 98

Lobster Mac & Cheese 198

Sauteed Broccolini 98

Cheese Baked Cauliflower 98

Creamy Truffle Mashed Potatoes 98

DESSERTS

Tiramisu

*Mascarpone, coffee,
ladyfinger 148*

Matcha

*Uji matcha, panna cotta,
Hokkaido red bean 148*

Sorbet

*Sicilian lemon,
lemon jelly 68*