



● DINNER MENU ●



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## STARTERS

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### Blue Prawn Carpaccio

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

### Crab Croquette

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

### House Salad

*Roasted beetroot, kale, quinoa,  
orange & grapefruit dressing 128*

### Steak Tartare

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

### Lobster Bisque

*Fish marrow, crème fraiche  
298*

### Scallops

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

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## MAINS

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### Catch Of The Day

*(Market Price)*

### Suckling Pig

*Sauteed bok choy, caramelized  
pineapple, plum 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*

### Linguine Gamberoni

*Sicilian red prawns,  
aglio e olio 820*

### Linguine Sea Urchin

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

### Wagyu

*Charcoal grilled 350g  
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  
(24 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*

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## SIDES

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Nagano Tomatoes Salad 98

Lobster Mac & Cheese 198

Sauteed Broccolini 98

Cheese Baked Cauliflower 98

Creamy Truffle Mashed Potatoes 98

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## DESSERTS

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### Tiramisu

*Mascarpone, coffee,  
ladyfinger 148*

### Matcha

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

### Sorbet

*Sicilian lemon,  
lemon jelly 68*