



# Dinner Menu

**\$438 PER PERSON**

23 Feb - 26 Mar 2023

## STARTER

CHOOSE 1 BELOW

### CHAR-GRILLED GREEN ASPARAGUS WITH CRISPY PROSCIUTTO

*Soft egg, truffle foam*

### HEIRLOOM TOMATO SALAD (V)

*Feta cheese mousse, pesto, pine nut, basil*

### FOX BEEF STEAK TARTARE

*Australian striploin, horseradish cream, caper berries, gherkins, croutons, sour toast*

### YELLOWFIN TUNA CRUDO

*Shallots, tarragon, arënkha caviar, pickled cucumber, orange dressing*

## MAIN

CHOOSE 1 BELOW

### GRILLED SNAPPER

*Tomato, cilantro, black & green olive tapenade*

### CHAR-GRILLED SALMON FILLET

*Green pea purée, pickled carrot, sautéed bacon & onion, honey bean, white wine butter sauce*

### WAGYU BEEF FETTUCINE

*Braised wagyu beef cheek, basil, cherry tomato, feta cheese*

### CHAR-GRILLED SPANISH SPRING CHICKEN

*Tomato, garlic, thyme, tomato salsa*

### SEAFOOD SAFFRON BOMBA RICE [FOR 2]

*Lobster tail, blue mussels, garlic shrimps, octopus, peas, semi-dried tomato*

### 340g BLACK ANGUS 1885 RIB-EYE (+\$100)

*Tomato, garlic, thyme, one choice of below sauces & sides:*

*\*Sauces:*

*Tomato Salsa / Tarragon Bearnaise /*

*Green Peppercorn & Cognac / Chimichurri*

*\*Sides:*

*Truffle Mashed Potato / French Fries / Cream Spinach /*

*Mac & Cheese*

### ORGANIC MUSHROOM RISOTTO (V)

**(+80 SEARED FOIE GRAS)**

*Sautéed cèpe & mushroom, parmesan cheese, truffle oil*

## DESSERT

CHOOSE 1 BELOW

### TRIPLE CHOCOLATE MOUSSE CAKE

*Warm chocolate sauce, hazelnut sponge*

### BLACK FOREST BAKED ALASKA [FOR 2] (+\$30 PER PERSON)

*Chocolate ice-cream, glace cherry flambé*

### RASPBERRY MILLE-FEUILLE

*Frozen raspberry, vanilla sauce*

**+\$188 PER PERSON**

**90 minutes Free Flow**

**House White Wine / House Red Wine**

*Please check with our staff for more details*

Subject to 10% Service Charge

