



## RESTAURANT

The Restaurant serves a continental A la carte menu inspired by various European cuisines which emphasize on great quality ingredients such as seasonal oysters, great seafood like lobsters and king prawns and some of the best meat cuts all prepared in a classic and clean way as to unveiled true flavours of each product, also not to be missed is the cheese board that showcase a great seasonal selection.


The Restaurant is also the venue for popular monthly wine events featuring invited speakers from international wineries and wine enthusiasts.


Adjacent to the Restaurant, an elegant Private Dining Room can seat up to 14 guests to host those special lunch or dinner occasions with colleagues, family or friends in an exclusive setting.



## APPETIZER



Burrata and Rainbow Heirloom Tomatoes   \$260  
green oil, rocket salad, white balsamic, olive oil

Foie Gras Crème Brûlée  \$230  
pan-fried foie gras, balsamic figs jam

Pan-Seared Hokkaido Scallops  \$208  
chorizo, edamame, asparagus, sweet corn, leek  
sweet potato chips, green bean purée, chicken jus

Grilled Octopus Tentacle  \$188  
red capsicum, green olive, cherry tomato, small potatoes  
smoked paprika, lime, garlic aioli



Beef Carpaccio   \$188  
prime beef tenderloin, parmesan, egg yolk, rocket  
caperberries, crispy wonton skin, anchovy aioli, pesto

Restaurant Garden   \$114  
cauliflower and tofu panna cotta, carrot purée  
red radish, asparagus, quinoa, salad leaves  
honey lime dressing

 **Gluten Friendly**  **Vegetarian**  **Contains Nuts**  **Vegan**

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal



## SOUP

- Lobster and Crab Cream Soup  \$153  
lobster meat, crab meat, brandy, lobster oil
- Mushroom Consommé  \$80  
wild mushroom ravioli, seaweed, spring onion

## PASTA

- Gambero Rosso Taglierini \$420  
garlic, chilli, extra virgin olive oil
-  Rigatoni Chitarra \$215  
spicy Calabria pork sausage, pancetta, buffalo cheese  
pistachio pesto and tomato sauce
-  Vegetable Lasagna \$148  
portobello mushroom, aubergine, courgetti, sweet pepper coulis

## SEAFOOD AND SHELLFISH

- Grilled Lobster Tail and U.S Prime Beef Tenderloin  \$620  
spinach, baby carrot, mashed potatoes, beef Jus
- Baked Whole Turbo  \$380  
caperberries, fresh dill, cherry tomatoes  
fennel, salted lemon and butter
- Baked Seafood Carta Fata  \$305  
salmon, scallops, clams, prawns, cherry tomatoes  
black olive, saffron potatoes, vanilla butter
- Chilean Sea Bass  \$280  
pistachio crumble, beetroot, cherry tomatoes  
little potatoes, champagne cream foam



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## MEAT

U.S. Prime Tomahawk (To Share) 	\$119/100g
sautéed spinach, young carrots, roasted garlic mashed potatoes bone marrow beef jus	
8oz American Wagyu Beef Hanger Steak  	\$550
baked bone marrow, spinach, mashed potatoes pistachio pesto, beef jus	
12oz Home Dry Aged Beef Ribeye 	\$531
baked portobello mushroom, sautéed spinach, cherry tomatoes mashed potatoes, beef jus	
Baked Whole Three Yellow Chicken (To Share) 	\$503
young carrots, roasted garlic mashed potatoes baby spinach, morel cream sauce	
Australian Lamb Rack 	\$338
French beans, young carrots, black garlic crushed potatoes, lamb jus	
Duo of Duck 	\$288
French duck breast and duck confit, black pudding sausage, confit potato, cherry tomatoes, baby carrots, duck Jus	
Iberico Pork Chop 	\$288
asparagus, baby carrots, celery apple purée mashed potatoes, its own jus	

## SIDES

Asparagus	\$95
Roasted Garlic Mashed Potatoes	\$81
Baked Portobello Mushroom	\$71
French Beans	\$71



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## CHEESE AND DESSERT

Cheese Board	\$186
fig chutney, green fruits, fig bread, crackers	
Seasonal Fruit Platter 	\$81
Baked Green Grape Strudel	\$60
rum raisin ice cream, green grape sauce	
Mont Toffee Chocolate Bar	\$60
cinnamon puff biscuit, chocolate truffle	
Raspberry Mille Feuille	\$60
raspberry coulis, raspberry Sorbet	
Tiramisu in Glass	\$60
espresso, mascarpone	
Artisan Ice Creams, Sorbets 	\$60
vanilla, old barrel rum, Swiss chocolate lime and lemon, passion fruit and mango	

## AFTER DINNER DRINK

### WINE

Donnafugata Passito di Pantelleria DOC Ben Ryé Sicily	\$178
Graham's Vintage 2000 Port	\$212
Gonzalez Byass Del Duque Amontillado Sherry VORS	\$119

### COGNAC

Remy Martin Louis XIII	\$2888
Hennessy Paradis	\$1688
Remy Martin XO	\$256

### WHISKY

Yamazaki 12 Years - Japan	\$243
Oban 14 Years - Single Malt Scotch	\$132
Talisker 10 Years - Single Malt Scotch	\$95
Monkey Shoulder - Blended Scotch	\$95

### GRAPPA

Amorosa di Settembre	\$170
Sarpa di Poli	\$67

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