



Let the draw of a card decide your Exquisite Dish

1ST COURSE

Caviar with smoked salmon infused blini & creme fraiche
Coffin bay oysters, ginger lime dressing, finger lime pearls (GF)
Burrata with balsamic pickled figs, honey & salted walnuts (GF) (V)
Butterflied quail with an orange, brown sugar & cumin glaze (GF)

2ND COURSE

Stracciatella cheese with lemon, candied pineapple & toasted Turkish bread (V)
Roasted pumpkin with yellow curry & almonds (GF) (V)
Sesame seared yellow fin tuna with ponzu sauce
Peking duck salad (GF)

3RD COURSE

Wagyu beef with miso foam & fried leek (GF)
Grilled sea scallops with a parmesan truffle cream (GF)
Slow roasted pork belly strip with green apple jam (GF)
Betel leaves served with Thai chilli chicken (GF)

4TH COURSE

Golden cannoli filled with vanilla infused ricotta
Pistachio mille feuille
Grilled nectarines with maple balsamic glaze & mascarpone (GF)
Blueberry curd tart, lemon gel, meringue shards