

Wines By The Flight

Choose one white and one red wine to pair with the Early CUTs menu
(90 ml each)

White

Grenache | Ferraton – "Laudun Blanc", Côtes-du-Rhône France 2016

Rosé

Syrah / Grenache | Laroche – "Rosé La Chevalière" France 2017

Red

Cabernet | Wolfgang Puck – "Master Lot Reserve" USA 2016

Malbec | Susana Balbo – "Signature", Mendoza Argentina 2016

\$28 Per Person

Featured Beers...

Kirin Ichiban Japan 12

330ml...5% ABV

Hofbräu "Original" Lager Germany 15

330ml...5.1% ABV

Prices do not include 10% Service Charge and 7% GST

Early CUTs...

(Available until 7pm)

First Course... (Choice of)

Prawn "Cocktail", Wasabi Panacotta, Avocado Mousse, Calamansi

Butter Lettuce, Point Reyes Blue Cheese, Champagne Herb Vinaigrette

Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette

Hokkaido Pumpkin Soup, Duck Confit, Chanterelle Mushrooms

Main Course... (Choice of)

U.S.D.A. Prime New York Steak, Hand Cut French Fries

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Halal Young Chicken, Potato Puree, Wild Field Mushrooms, Natural Jus

Add To The Cuts

Half 400g Maine Lobster \$25

Foie Gras \$45

Fried Organic Egg \$5

Sides... (Choice of one)

Broccolini, Sun Dried Tomatoes, Garlic, Chili

Brussels Sprouts, Sesame Yuzu Aioli, Glazed Shallots

Cavatappi Pasta "Mac & Cheese"

Dessert...

Warm Butterscotch Apple Crumble, Oats, "Tahitian Vanilla Ice Cream"

\$88 per person