

ADRIFT

By Chef David Myers

EVENT LUNCH SET MENUS

*Do note that menus are subject to change as ingredients are seasonal
Prices are subject to 10% service charge + 7% gst + 10% gratuity*

\$48

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Green leaf salad, wasabi furikake, tempura crunch
- C2. Woodfired Chicken, barley miso, shichimi, burnt citrus OR
Binchotan Salmon, cucumber salsa, sudachi OR
Parmesan Barley Rice, summer truffles, egg yolk
- C3. Honey Pineapple, lemongrass, fragrant pepper cream

\$88

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Seared Sea Scallops, brown butter soy, seaweed
- C2. Binchotan Salmon, cucumber salsa, sudachi OR
Grain Fed Butcher Steak, red miso, potato purée OR
Parmesan Barley Rice, summer truffles, egg yolk
- C3. Frozen Almond Mousse, strawberry juice, pedro ximenez

\$128

ON THE TABLE: Brown Rice Crackers, Shallot Salt

- C1. Irish Oysters, scotch bonnet chili dressing
- C2. Spencer Gulf Prawns, watercress, pancetta
- C3. Roasted Lamb, red yuzu kosho, garlic, butter turnips OR
Binchotan Salmon, cucumber salsa, sudachi OR
Parmesan Barley Rice, summer truffles, egg yolk (V)
- C4. Frozen Almond Mousse, strawberry juice, pedro ximenez