



SET LUNCH \$250

Choose One Dish From Each Section

STARTERS

GRILLED 18HR PORK BELLY

sambal glaze, pickled cucumber, kewpie

YELLOWFIN TUNA

pickled watermelon, black olive, English mustard & basil

BEEF TARTARE

pickled onions, marmite cured egg yolk & dripping croutes

SEASONAL VEGETABLES

whipped avocado & toasted seeds

FOIE GRAS CRÈME BRULEE +\$50

puffed pork skin brioche

MAINS

ROASTED FILLET OF SEA BASS

smoked pancetta, baby artichoke & garden vegetable vignole

MUSHROOM AND TRUFFLE AGNOLOTTI

pecorino toscano, dusted ceps, crispy shallots and thyme

'HARA BHARA' LAMB CHOPS

smokey aubergine, mint yoghurt

DUCK & WAFFLE +\$150

confit leg, buttermilk waffle, fried duck egg & mustard maple syrup

USDA GRAIN FED RIB EYE +\$200

beef fat potatoes, marmite hollandaise

DESSERTS

BLACK SESAME STICKY TOFFEE PUDDING

burnt honey ice cream, sesame custard

MAPLE GLAZED GRANNY SMITH APPLE

cinnamon ice cream

A GLASS OF HOUSE WHITE OR RED WINE +\$58

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. 10% service charge will be added to the bill.