



Dinner

Including a glass of Champagne Cocktail or Mulled Wine

\$780

subject to 10%
service charge

AMUSE BOUCHE

APPETISERS

(choice of one)

SOUP

(choice of one)

MAINS

(choice of one)

DESSERT

64° EGG & WHITE ASPARAGUS

arugula, hollandaise

PAN-SEARED FOIE GRAS

green pumpkin purée, quince chutney

LOBSTER TERRINE

fennel, mango pearls, lime & sweet chilli sauce

ROASTED CHESTNUT SOUP

pearl onions, gingerbread

GARDEN PEA SOUP

spiced yoghurt

SEARED ATLANTIC BLACK COD

roasted squid, espelette peppers, beans, lemongrass foam

ROASTED KUROBUTA PORK BELLY & BRAISED PORK CHEEK

petite carrots, morels, celeriac purée, balsamic pearls

HERB CRUSTED NZ LAMB RACK

charred eggplant purée, apricot, zucchini, madeira jus

GRILLED USDA T-BONE STEAK 16OZ

(supplment. \$120, on limited offer)

asparagus, pontiac mashed potatoes, truffle butter, red wine jus

CHOCOLATE TRIO

mousse, opera, parfait

