

M E N U P R E S T I G E

Artisanal Cuisine

7 course menu 238

with wine pairings 398

OBSIBLUE PRAWN & AVOCADO CANNELLONI

Light crustacean jelly, Ikura, oscietra caviar

2011, Sauvignon Blanc, Château de Sancerre, France

55' ROSEMARY SMOKED ORGANIC EGG

Smoked rattes, chorizo iberico, buckwheat

NORWEGIAN HAND DIVED SCALLOP

Viennoise, musquée pumpkin, 'beurre noisette'

2007, Roussane & Marsanne, Torbreck, Australia

GRILLED 'LANDES' FOIE GRAS

'Guariguette' strawberries

CONFIT ATLANTIC TURBOT 'TOURNEDOS'

Char-grilled leeks, Hokkaido corn, squid, 'dolce forte'

2010, Chardonnay, Macon Verze, France

HAY ROASTED BRESSE PIGEON

Confit leg, barley, morels

2007, Pinot Noir, Grevrey Chambertin, 'La Justice', France

FINEST CHEESE SELECTION and CONDIMENTS

By Bernard Anthony, 'éleveur de fromages'

(Supplement \$35)

CHOCONUTS 4th

Tanariva, carambar, gianduja

2009, Breganze 'Torcolato', Maculan, Italy

CAFÉ EXPRESS

Mignardises

◆ This menu is designed to be enjoyed by all guests at the table. ◆

Last order at 9.30pm.

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.

