

holiday brunch

3 courses

\$598

amuse bouche • appetiser / middle course • main course •
dessert / cheese • petits fours • coffee / tea

4 courses

\$688

amuse bouche • appetiser • middle course • main course •
dessert / cheese • petits fours • coffee / tea

5 courses

\$888

amuse bouche • 2 appetisers • middle course • main course •
dessert / cheese • petits fours • coffee / tea

free-flow Champagne for two hours

\$450

Prices are subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering

appetiser

'pâté en croûte', eel, duck, chicken

lobster "royale", scallop ceviche

(supplement \$268 to add 10g of Superior Oscietra caviar)

 Heritage beef tartare, sourdough

middle course

foie gras, clementine, caramel jus (supplement \$198)

 Jerusalem artichoke, truffle

main course


turbot, tarragon and salmon roe "beurre blanc", pickled ginger

duck breast, daikon, fig, black garlic scented jus

venison, beetroot, whisky scented gravy

Japanese A4 wagyu beef tenderloin, Swiss chard,

Sichuan pepper sauce (supplement \$298)

 homemade pasta, mushroom, butter sauce

dessert / cheese

artisanal cheese, quince paste, sourdough bread

dessert platter

 signature

 vegetarian

