

4-Course Set Dinner | \$105++ per pax

Inclusive of complimentary glass of Prosecco

Sol & Ora Bread Service

Brioche 'Parker' Loaf (V)

Black Olive Tapenade | French Pamplie Butter

Amuse-Bouche

Fontina Cheese Arancini with Truffle Aioli (V)

1st Course

Burratina (V)

Heritage Cherry Tomatoes | Basil Sorbet | Figs | Honey Jelly

2nd Course

Lobster & Truffle Risotto

Mascarpone | Dill | Boston Lobster | Fresh Seasonal Truffles

3rd Course

Please Select One

Wood-Fired W. Black Australian Wagyu Sirloin MB5

Crispy Potatoes | Chestnuts | Rocket & Yellow Frisée Salad | Bordelaise Sauce

OR

Pan-Seared Patagonian Toothfish

Ratatouille | Broccolini | Salmon Roe | Tarragon Beurre Blanc

OR

Kinross Lamb Leg Steak

Soft Whipped Potatoes | Asparagus | Fried Kale | Mint Chimichurri

4th Course

Cherry Vanilla

Cherry Compote | Almond Sponge | Vanilla Mousse | Cherry Coulis

• Kindly take note of the ingredients as they are not interchangeable • All prices are subjected to 10% service charge & prevailing government taxes.

