

DINNER - ENTRÉES

ASPARAGUS-POTATO VICHYSOISE (V, VE, GF, DB) | 85

Asparagus soup with embedded potato-asparagus mousse and house-made charcoal bread (vegan option: without charcoal bread)

Suggested wine: Sparkling

VEGETABLE TERRINE (V, VE, GF, DB) | 95

Terrine of mixed vegetables, nuts and seeds with pickled daikon and micro herbs salad in a vegetable reduction

Suggested wines: Sparkling / Rosé

OPEN MUSHROOM RAVIOLI (V) | 95

Open ravioli of sautéed forest mushroom seasoned with white wine and herbs, served with a purée of goat's milk cheese and green pea

Suggested wines: Pinot noir / Chardonnay

ZUCCHINI TARTAN (V) | 95

Zucchini ribbons filled with red braised vegetables, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

Suggested wine: Viognier

TUNA CARPACCIO (DB) | 110

Thinly sliced tuna served with capers, olive salsa, smoked quail egg, fennel, radish, mixed leaves, balsamico dressing, black olive dust and brioche

Suggested wines: Riesling / Pinot grigio

CARAMELISED SCALLOP (DB) | 150

Pan-seared, celery-marinated scallop caramelised with white wine and cream sauce, served with roasted and crispy fennel, peeled paprika, asparagus, artichoke, micro greens and olive dust

Suggested wines: Chardonnay / Viognier

BABY CALAMARI (GF) | 120

Grilled baby calamari filled with tomato risotto served with sun-dried tomato, black olives and watercress

Suggested wines: Pinot noir / Riesling

TORCHED KING PRAWN (GF) | 140

Blow-torched king prawn with artichoke and chive vinaigrette served with tomato tartar, pickled red onion, bocconcini stracciatella and prawn jus

Suggested wines: Sauvignon blanc / Pinot grigio

SUCKLING PIG TORTELLINI | 120

House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion

Suggested wine: Syrah

SOY-BRAISED WAGYU | 140

Australian wagyu beef braised with orange-infused soy sauce till moist and tender, slightly caramelised and served with creamed fennel and roasted button mushroom

Suggested wines: Pinot noir / Syrah

LAMB AND RICOTTA RAVIOLO | 145

House-made raviolo with ricotta and wild garlic served on lamb ragù, Parmesan, thyme and truffle oil

Suggested wines: Malbec / Syrah

V = Vegetarian VE = vegan GF = gluten free DB = diabetic friendly

DINNER - MAINS

WILD MUSHROOMS AND POLENTA (V, GF, DB) | 140

Combination of crispy corn and soft cheese polenta served with forest mushroom, caper and tomato relish, fresh pea purée and vegetable tempura

Suggested wines: Pinot noir / Chardonnay

WELLINGTON OF SALT BAKED POTATO AND VEGETABLES (V) | 160

Layers of potato and vegetables, truffle Brie, spinach and duxelle mushroom served with organic greens, sautéed hazelnut and cheese fondue sauce

Suggested wine: Syrah

CRUSTED ZUCCHINI BLOSSOMS (V, GF) | 125

Zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

Suggested wines: Viognier / Syrah

THAI-INSPIRED BARRAMUNDI (GF, DB) | 185

Pan-seared barramundi served with red-spiced butter sauce, shaved cuttlefish and herb salad, lontong (pressed rice), baby corn, braised carrot and toasted black sesame seeds

Suggested wine: Viognier

GRILLED SALMON | 220

Grilled marinated salmon served with local prawn tortellini, dill and fennel purée, confit cherry tomato, edamame and white wine sauce

Suggested wine: Chardonnay

SLOW-COOKED SPRING CHICKEN (GF) | 150

Slow-cooked chicken served with red wine and fruit reduction, sautéed bean and asparagus, confit garlic and rosemary baby potato

Suggested wine: Pinot noir

WHITE WINE CAMELISED PORK LOIN (GF) | 190

Tender pork loin served with salsa verde, milk-poached and seared potato, confit celery, roasted baby beetroot, white bean purée and watercress sauce

Suggested wines: Malbec / Syrah

JASMINE-SMOKED DUCK BREAST (GF) | 240

House-smoked, brandy-infused duck breast, served with braised green lentil, butter-sage sauce, spiced apple chutney, baby carrot and fresh herbs

Suggested wine: Pinot noir

ALMOND-CRUSTED LAMB LOIN (GF) | 295

Almond and rosemary-crust lamb loin with maple-soaked fig, served with lemon-potato purée, warm vegetable salad, confit shallot, carrot-cumin purée and lamb jus

Suggested wines: Tempranillo / Cabernet sauvignon

LAVENDER-INFUSED BEEF (GF, DB) | 290

Australian beef tenderloin served with grilled pearl onion, caramelised forest mushroom, confit potato, rosemary and lavender glaze

Suggested wines: Cabernet sauvignon / Tempranillo

DINNER - DESSERTS

CHILLED SAMBUCA-POACHED PEAR | 85

Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

FIVE TEXTURES FRUIT TART | 85

Orange-scented pastry filled with olive oil-infused panna cotta, strawberry-cranberry compote, torched soft meringue and candied orange zest

TAMARILLO AND LEMON TART | 80

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

CHOCOLATE CHEESECAKE (GF, DB) | 80

Chocolate cheesecake served with mango purée, fresh strawberry, candied cashew, crème Chantilly and mango sorbet

OPERA MOUSSE (GF) | 85

Vanilla, coffee and chocolate mousse layered on joconde biscuit served with salty caramel sauce, crushed pistachio nut and vanilla gelato

CINNAMON CRÈME BRÛLÉE | 80

Oven-baked, cinnamon-flavoured crème brûlée served with soft lime butter-stewed apple and crisp vanilla tuile

CHOCOLATE-ESPRESSO LAVA CAKE | 85

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

COFFEE / TEA GOURMAND | 95

A medley of Cinnamon crème brûlée, Chocolate cheesecake, Tamarillo and lemon tart served with your choice of tea or coffee

SORBET DUO (GF, DB) | 60

A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberry and mint

CHEESE

We serve beautiful premium cheeses. Please ask your waiter for today's selection.

Your choice of cheese (V) 30g/cheese | 50
served with assorted bread, sliced fruit, celery and grape chutney

Platter of four cheeses (V) 120g | 200
served with assorted bread, sliced fruit, celery and grape chutney