

## SET MENU

*(For Group of 8 and Above)*



## SNACKS

Yellowfin Tuna Tartare Crumpet

*Sour Onion, Egg Yolk & Chives*

Swordfish Curry Puff

*Tamarind Hot Sauce Ripple*

## STARTERS

Coal Kissed Line Caught Madai

*Pomelo, Wild Fennel & Buckwheat*

White Asparagus

*BBQ Cucumbers, Green Grapes & Macadamia Gazpacho*

Charcoal Grilled Squid

*Mooloolaba Yellowfin Tuna 'Nduja*

## FOR THE TABLE

450g Dry Aged Mooloolaba Swordfish on the Bone

*Pressed Potatoes, Rosemary, Anchovy & Caper Vinaigrette*

500g Murray Cod Forequarter in Banana Leaves

*Black Sambal, Pickled Jicama, Fragrant Leaves & Herbs*

Jerusalem Artichoke & Mushroom Pie

*Roast Garlic, Parsley & Yellow Wine Sauce*

## SIDES

Kombu Fries

Salad of Green Leaves, Herbs & Shallot Vinaigrette

Fried Brussel Sprouts, Roasted Rice & Jeow Som

## TO FINISH

Trifle of Raspberries & Rose

*Rosé Jelly, Whipped Valrhona Dulcey & Coconut*

Yuzushu Parfait

*Mango, Aged Vinegar Meringue & Coconut Sorbet*

Valrhona Chocolate Tart

*Murray Cod Fat Caramel & Kaviari Caviar*

Kindly reach out to our team should you have any concerns on allergens.  
Menu is subject to change without prior notice.

*SGD150++ per person*