

RESTAURANT
II·II·VI

SET MENU

3 Courses \$140 pp

Wine Pairing - Introductory 55 | Premium 105

I

Oyster, Crab Tart, Kingfish Crudo

2023 Habndorf Hill Pinot Grigio |

NV Chavost Blanc d'Assemblage

II

Portoro Scotch Fillet 300g

2023 Domaine A Stoney Vineyard Pinot Noir |

2019 Chateau Queyron Pindefleurs Le Jardin St. Emilion

or

Grilled Seasonal White Fish

"Ask our sommelier for recommendations"

(salads & chips to share)

III

Burnt Basque Cheesecake

NV Stonegarden fortified Muscat Field Blend No.1 |

1995 Stanton & Killeen Vintage Port

Kindly ask our friendly waitstaff for any add-ons recommendations.

T&Cs applies

RESTAURANT
II · II · VI

SET MENU

5 Courses \$180 pp

Wine Pairing - Introductory 105 | Premium 160

I

Oyster , Crab Tart, Kingfish Crudo

NV Chavost Blanc d'Assemblage | 2017 Dom Perignon

II

Grilled Skull Island Tiger Prawns

2021 Domaine A 'Lady A' Fume Blanc | 2023 Billaud Simon Petit Chablis

III

Truffle Croquettes

2023 Patrick Sullivan 'Baw Baw Shire' Chardonnay | 2023 Alex Moreau Bourgogne Blanc

IV

Portoro Scotch Fillet 300g

2023 Domaine A Stoney Vineyard Pinot | 2019 Chateau Queyron Pindefleurs Le Jardin St. Emilion

or

Grilled Seasonal White Fish

"Ask our sommelier for recommendations"

(salads & chips to share)

V

Burnt Basque Cheesecake

NV Stonegarden fortified Muscat Field Blend No.1

Kindly ask our friendly waitstaff for any add-ons recommendations.

T&Cs applies