

PERFECT FOR 2

per person (must be ordered in multiples of 2)
with matching beverages

95.⁰⁰
135.⁰⁰

NV THE DUCHESS CUVÉE HUNTER VALLEY, NSW

SEA ON CLOUDS

scampi with seaweed butter and rice clouds

TUNA TATAKI

black pepper-coated seared tuna with Japanese mustard cream sauce

SUNTORY GIN & TONIC OYSTERS WITH LIME JELLY

trio of large Pacific oysters with a Suntory gin & tonic and grated cucumber and lime jelly chaser

NV BOUCHARD AINE BURGUNDY, FRANCE

HOKKAIDO HORENSO

pan seared Hokkaido scallops with pureed spinach, sesame and sour cream sauce, and gratin finish

MISO DUCK

white miso marinated duck breast sous vide with radish noodle and macadamia nut pesto

2016 LAURENZ V ESTATE GRUNER VELTLINER NIEDEROSTERREICH, AUSTRIA

LOBSTER 2 WAYS

whole lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of green papaya salad with goujons of tempura slipper lobster with seaweed butter

2016 PETER LEHMANN BOTRYTIS SEMILLON BAROSSA VALLEY, SA

YUZU COINTREAU CURD AND BROWNIES TWO WAYS

creamy yuzu and Cointreau curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint