

duck liver crème brûlée	8.
dungeness crab rolls sweet & sour mango, curried mango yoghurt dressing	12.
summer tomato & goat cheese tian basil, extra virgin olive oil	12.
chilled delicate cream of avocado dungeness crab, sage, lemon aioli	12.
pan seared sea scallops truffle oil, watercress, crispy pancetta, aged balsamic	13.
red tuna tartar wasabi mayonnaise, lotus root chip, coriander seedlings	14.
citrus cured salmon // lime & vodka tartar crème fraîche	14.
truffle spaghetti lobster bolognese, summer truffle, chervil	16.
half lobster thermidor	21.
steamed cod fillet shredded vegetables, crispy parma ham, braised shiitake mushroom, chef's spicy soy glaze	26.
king crab // salted cod cake // soft shell crab tartar sauce, preserved black bean vinaigrette	27.
roasted tiger prawn crown szechwan pepper & citrus sauce, tomato confit, sage	27.

crispy duck breast 29.
pan fried king oyster & shiitake mushrooms,
sautéed pea leaves, port & madeira demi glace

torched sashimi 30.
salmon, tuna, hamachi, japanese sushi rice,
wokked spinach leaves, crispy garlic, house soy sauce

charred australian lamb chops 34.
charred vegetable & mozzarella tower,
chive flowers, maple cured bacon

prime beef tenderloin & double smoked bacon 33.
creamy mushrooms, green asparagus,
portobello mushroom, red wine & shallot natural jus

usda kobe rib eye 39.
chargrilled, spicy baby bok choy,
brandy peppercorn reduction

for the table

organic mixed greens, honey lemon vinaigrette 5.

charred spicy baby bok choy salad 6.

chive flowers, maple cured bacon 6.

charred vegetable & mozzarella tower 7.

truffle fries, truffle mayonnaise, grated parmesan 7.

shiitake & portobello mushrooms 8.

steamed asparagus, hollandaise 8.

summer truffle & mushroom risotto 9.