



CLUB LOUNGE

CAVIAR

KAVIARI KRISTAL OSCIETRE PRESTIGE 50G | 125G (E) (A) (R)

325 | 850

Egg white, egg yolk, chives, red onion, whipped crème fraîche, blinis

APPETISERS

SHISHITO PEPPERS (G) (N)

19

Grape ajo blanco, breadcrumbs

STEAMED EDAMAME (L)

12

Korean chilli, salt

YELLOWTAIL CARPACCIO (G) (C) (R)

24

Citrus dressing, orange, coriander

AUSTRALIAN WAGYU KUSHIYAKI 100G (A) (G)

42

Scallion, wasabi kizami

ZUCCHINI FLOWER TEMPURA (G)

38

Kizami wasabi aioli

CHICKEN KAARAGE (E) (D) (SF)

25

Yuzu mayo, furikake

MARKET

BURRATA TOMATO SALAD (N) (V)

30

Peach mostarda, candied walnut, shiso, endive

KALE & MANGO SALAD (G) (N) (V)

24

Mango, fresh coconuts, granola, mandarin dressing

ROASTED CAULIFLOWER (N) (D) (V)

28

Cauliflower puree, almond and golden raisins crumble



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SANDWICH

- IMPOSSIBLE BURGER** (E) (D) (G) **26**
Chipotle aioli, kimchi
- SESAME CRUSTED TUNA SANDWICH** 100G (G) (R) (C) (SF) (E) **34**
Coconut vinaigrette
- BEEF BURGER** (G) (C) (E) (A) **30**
Grass-fed patty, Gochugaru aioli, bacon
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MAINS TO SHARE

- MARGARET RIVER SHORT RIB BOSSAM** 1.2KG (G) (N) **220**
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi
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SIDES

- FRENCH FRIES** **18**
- TRUFFLE FRIES** (D) (E) (M) **24**
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DESSERT

- DARK CHOCOLATE FONDANT** (N) (G) (D) (E) **22**
64% Single origin Indonesian chocolate, vanilla ice cream
- TROPICAL MANGO** (GF) (V) (VG) **18**
Glutinous rice tuile, coconut sorbet
- DULCE MISO TOFFEE** (D) (N) (G) (E) **22**
Gula Melaka caramel, sticky date pudding
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DESSERTS SHARE

- CÉ LA VI PLATTER** (N) (G) (D) (E) **55**
Tropical mango, strawberry miso tart, Madagascar vanilla ice-cream, passionfruit ice-cream