

# Champagne Lunch

## 3-COURSE MENU

### CHOICE OF 1 STARTER

**BURRATA TOMATO SALAD** (N) (V)

Peach mostarda, candied curry walnut, shiso, endive

**KALE AND MANGO SALAD**

Mandarin dressing, golden raisins, coconut granola

**PAN SEARED HOKKAIDO SCALLOPS** (SF) (GF) (C) (D)

Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, shrimp oil

**GRILLED OCTOPUS** (SF) (G) (C)

Yellow pepper soy, green apple

**YELLOWTAIL TATAKI** (G) (C) (R)

Citrus dressing, orange, coriander

**SEASONAL IRISH OYSTERS** (R) (SF) (G) (Half Dozen **+25** | Dozen **+68**)

Ponzu, dill oil

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### CHOICE OF 1 MAIN

**LINE CAUGHT RED SNAPPER** 200G (N) (SF)

Laksa, ebi shrimp oil, celeriac, coconut puree

**TIGER PRAWN** 200G (SF)

Black pepper sauce, lime, charcoal oil

**ROASTED CHICKEN** 200G (D) (G) (C)

Seaweed jus, chive oil, leeks

**STONY RIVER BLACK ANGUS TENDERLOIN** 200G (G) (D) (M) (S) (C)

Gochujang butter, maitake mushroom

**MISO EGGPLANT** 160G (V) (VG)

Puffed quinoa, turmeric foam

**A4 MIYAZAKI STRIPLAIN** 150G (G) (D) (M) **(+50)**

Konbu demi-glace

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### SIDES TO SHARE

**MISO MASHED POTATO**

**GRILLED BROCCOLINI**

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### CHOICE OF 1 DESSERT

**TROPICAL MANGO** (GF) (V) (VG)

Glutinous rice tuile, coconut sorbet

**DULCE MISO TOFFEE** (D) (N) (G) (E)

Gula melaka caramel, sticky date pudding