Coast to Table:

FROM SYDNEY TO SINGAPORE

4-COURSE DEGUSTATION MENU...98**

AVAILABLE FOR LUNCH AND DINNER

add wine pairing...42++

SNACKS TO START

> chicken skin crisp, black garlic cured cucumber, yuzu

DAMPER BREAD smoked cultured butter

IST COURSE CURED KANGAROO CARPACCIO

garlic, nasturtium, native fruits, cured egg yolk

Jansz Premium Rosé NV Tasmania

2ND COURSE BARBECUED BROADBILL SWORDFISH

> native Aussie salad, miso caramel, sauce verte, smoked caviar

Leeuwin Estate, Prelude Vineyard, Chardonnay 2021 Margaret River

MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT 3RD COURSE

aubergine, blackened onion, chimichurri, crispy shallots

Yalumba, The Menzies, Cabernet Sauvignon 2018 Coonawarra

DESSERT GOLDEN GAYTIME Classic Aussie Ice Cream

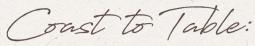
honeycomb, milk chocolate, mascarpone

PETIT FOURS









FROM SYDNEY TO SINGAPORE

7-COURSE DEGUSTATION DINNER... 158⁺⁺

add wine pairing...78++

TO START SNACKS

chicken skin crisp, black garlic vegemite & avocado toast cured cucumber, yuzu

DAMPER BREAD

IST COURSE CURED KANGAROO CARPACCIO

garlic, nasturtium, native fruits, cured egg yolk

Jansz Premium Rosé NV Tasmania

2ND COURSE AUSSIE BAY BUG ROLL

pickled cucumbers, finger lime, fluffy brioche bun

Jim Barry, Assyrtiko 2023 Clare Valley

3RD COURSE BARBECUED BROADBILL SWORDFISH

native Aussie salad, miso caramel, sauce verte, smoked caviar

smoked Caviai

Leeuwin Estate, Prelude Vineyard, Chardonnay 2021 Margaret River

4TH COURSE MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT

aubergine, blackened onion, chimichurri, crispy shallots

Yalumba, The Menzies, Cabernet Sauvignon 2018 Coonawarra

De Bortoli, Noble One, Botrytis Sémillon 2021 Riverina

DESSERTS LEMON ASPEN

yoghurt, lemon thyme oil, finger lime

GOLDEN GAYTIME
Classic Aussie Ice Cream

honeycomb, milk chocolate, mascarpone

Penfolds Father 10 Years Old Tawny NV South Australia

PETIT FOURS





Coast to Table:

FROM SYDNEY TO SINGAPORE À LA CARTE MENU

CURED KANGAROO CARPACCIO 32 garlic, nasturtium, native fruits, cured egg yolk AUSSIE BAY BUG ROLL 38 pickled cucumbers, finger lime, fluffy brioche bun 1 00 B BARBECUED BROADBILL SWORDFISH 58 native Aussie salad, miso caramel, sauce verte, smoked caviar - W & MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT 72 aubergine, blackened onion, chimichurri, crispy shallots 1 0 8 P BAKED BRIE 22 jamón ham, honeycomb, lavosh

GOLDEN GAYTIME 25
Classic Aussie Ice Cream
honeycomb, milk chocolate, mascarpone



Prices are listed in Singapore Dollars and subject to service charge and prevailing government taxes.

