

Coast to Table:

FROM SYDNEY TO SINGAPORE

4-COURSE DEGUSTATION MENU...98⁺⁺

AVAILABLE FOR LUNCH AND DINNER

add wine pairing...42⁺⁺

TO START **SNACKS** 🍷

chicken skin crisp, black garlic
cured cucumber, yuzu

DAMPER BREAD 🍷🍷
smoked cultured butter

1ST 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

3RD COURSE **MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT** 🍷🐟🌿🍷

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

Contains: 🥜 Nuts 🍷 Dairy 🌿 Gluten 🍷 Alcohol 🐟 Seafood



Coast to Table:

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 🍷🍷🍷

smoked cultured butter

1ST 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

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

5TH COURSE BAKED BRIE 🍷🌾🍷

jamón ham, honeycomb, lavosh

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

Contains: 🌾 Nuts 🍷 Dairy 🌾 Gluten 🍷 Alcohol 🐟 Seafood



Coast to Table:

FROM SYDNEY TO SINGAPORE

À LA CARTE MENU

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CURED KANGAROO CARPACCIO
garlic, nasturtium, native fruits, cured egg yolk | 32 |
|  | |
| AUSSIE BAY BUG ROLL
pickled cucumbers, finger lime, fluffy brioche bun | 38 |
|    | |
| BARBECUED BROADBILL SWORDFISH
native Aussie salad, miso caramel, sauce verte, smoked caviar | 58 |
|    | |
| MARBLE SCORE 9+ KOJI WAGYU BEEF SKIRT
aubergine, blackened onion, chimichurri, crispy shallots | 72 |
|     | |
| BAKED BRIE
jamón ham, honeycomb, lavosh | 22 |
|    | |
| GOLDEN GAYTIME
<i>Classic Aussie Ice Cream</i>
honeycomb, milk chocolate, mascarpone | 25 |
|  | |

Contains:  Nuts  Dairy  Gluten  Alcohol  Seafood

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

