

W O = D C U T

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



LUNAR NEW YEAR
YEAR OF THE HORSE

Hennessy cognac tasting <i>VSOP and XO 30ml each</i>	55
Mandarin Firecracker <i>Hennessy, mandarin infusion, apricot, lemon</i>	28
Plum Blossom Old Fashioned <i>Hennessy, Sazerac rye, plums, grapefruit bitters</i>	28
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Tasmanian abalone, black bean and chilli, shimeji, ginger	16 ea
Eastern rock lobster, cooked and chilled <i>Parker House roll, egg salad, mayonnaise</i>	Half 168
Ash grilled abalone, shiitake, Chinkiang vinegar, shiso, fried garlic	28
Salt and pepper squid, sweet and sour radish, green onions	38
Eastern rock lobster <i>Hennessy lobster bisque, green mango, liquorice basil, lime leaf</i>	Whole 338
Fruit on ice Mango, Fay Zee Sui lychees	26

