



KING'S TABLE PRIX FIXE MENU

All selections are served with Chef's
inspired bread & butter

Three Course Menu 105

Choice of One Appetizer,
One Entrée, Cheese or Dessert

Three Course Vegetarian Menu 80

Choice of One Appetizer,
One Entrée, Cheese or Dessert

Five Course Menu 145

Choice of Two Appetizers,
One Entrée, Cheese and Dessert

Five Course Vegetarian Menu 125

Choice of Two Appetizers,
One Entrée, Cheese and Dessert

SUGGESTED WINE PAIRING

Elevate your evening with our exclusive Sommelier wine
pairing, meticulously curated to complement each course.

Three Course Wine Pairing

\$49 per person

Five Course Wine Pairing

\$75 per person

CHEESE

Cheese Flight 34

three artisan cheeses, fruit purée,
nuts, crackers & baguette

Ask your server about today's cheese selection

DESSERTS

Key Lime 16

graham cracker crust, lime curd, lime caramel,
white chocolate mousse, almond crumble

Black Forest Cake NF 16

chocolate mousse, oreo crumble,
cherry jam, dark chocolate glaze, tuile

Mango Sticky Rice Pudding 16

japanese glutinous sticky rice,
coconut cream, mango, coconut streusel

Tres Leches 16

vanilla sponge, three milk sauce,
chantilly cream, mixed berries, tuile





STARTERS

Trout 28

burnt salted cucumber, charred new potato,
rye croutons, lemon crème fraîche

Suggested Wine Pairing Fielding Riesling 2023

Celeriac Ribbons V GF NF 26

miso & celeriac puree, chive oil,
roasted apple & kombu broth, green apple caviar

Suggested Wine Pairing Mission Hill Chardonnay 2021

Sous Vide Duck Breast GF NF 30

carrot & citrus puree, asparagus, lavender jus

Suggested Wine Pairing Squealing Pig Pinot Noir 2021

Pan Fried Scallops GF 36

grapefruit gel, dill emulsion,
fennel and pickled cucumber salad, parsley dust

Suggested Wine Pairing La Haubette Sancerre 2020

Confit Hen's Egg Yolk V 26

smoked sweetcorn, pickled onions, brioche soldiers

Suggested Wine Pairing Ken Forrester Chenin Blanc 2021

Foie Gras Ice Cream 30

peach tart tatin, shaved almonds,
compressed strawberries

Suggested Wine Pairing Chateau Doisy-Dubroca Sauternes 2011

MAINS

Charred Napa Cabbage V GF 45

creamy tahini sauce, chili dressing,
plum, pickled kohlrabi, frisée, pumpkin seeds

Suggested Wine Pairing Liquidity Viognier 2022

Lobster Tail GF 65

roasted garlic puree, pork belly,
mushrooms, watermelon radish

Suggested Wine Pairing Maison Chanzy Bourgogne France 2022

Cod Loin with Herb Dumpling NF 57

chive oil, clams, garden peas, vermouth sauce

Suggested Wine Pairing Mount Riley Sauvignon Blanc 2024

Pheasant Breast NF 60

mushroom pain perdu, truffle red wine reduction,
savoy cabbage, parsnip and apple puree

Suggested Wine Pairing Albert Brenot Pinot Noir 2022

Beef Fillet GF NF 70

smoked pommes anna, anchovy emulsion,
charred broccolini, blackberry gastrique

Suggested Wine Pairing Quail's Gate Cabernet Sauvignon 2022

Spinach & Pistachio Arancini V 45

pistachio pesto, stracciatella,
asparagus tips, citron et lavender oil

Suggested Wine Pairing Culmina Veltiner 2022

