

# FESTIVAL OF AUSTRALIA SET MENU

1,180 per person

## APPETISER

MARGARET RIVER WAGYU RUMP CARPACCIO  
Parmesan, mint, caper cream, extra virgin olive oil, croutons

or

QUEENSLAND SPANNER CRAB COCKTAIL  
Australian Hass avocado, Yarra valley salmon roe, microgreens

*Add 30G OSCIETRA CAVIAR (additional 380)*

*Add HALF DOZEN AUSTRALIAN PRISTINE OYSTERS (additional 330)*

## SOUP

MORETON BAY SLIPPER LOBSTER BISQUE Cognac, cream, chives, slipper lobster chunks

## MAIN COURSE *(choice of one)*

250G AUSTRALIAN SPICE RUBBED M8 STOCKYARD WAGYU STRIPLOIN  
Charcoal grilled, green peppercorn sauce

or

SUSTAINABLE HUMPTY DOO BARRAMUNDI FILLET  
tomato coriander salsa, red chilli

*Add ROASTED FOIE GRAS (additional 120)*

*Add HALF GRILLED ATLANTIC LOBSTER (additional 320)*

## SIDE

Roasted beets and young carrots, labna, dukkah dirty fried potatoes

## DESSERT

MIXED BERRY AND PASSION FRUIT PAVLOVA  
Passion fruit custard, berry compote, vanilla soft serve ice cream

*Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person*

*Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.*