CHRISTMAS MENU

1,390 per person

STARTER

Seafood on Ice
Gillardeau Oysters, Atlantic Lobster, Black Tiger Prawn, Marinated Scallops, Smoked Salmon

SOUP

Lobster Bisque *Saffron Cream, Chives, Cognac*

MAIN COURSE

(choose your favourite)

Pan Seared Australian Murray Cod
Yarra Valley Salmon Caviar
Champagne Beurre Blanc Sauce

6oz M5 King River Farm Crossbreed Wagyu Tenderloin
Black Truffle Jus

Surf & Turf | *Serves 2*
12oz USDA Cedar River Farms Prime Ribeye
Grilled Tiger Prawns
Green Peppercorn and Brandy Sauce

SIDE DISH

Sautéed Green Beans *Smoked Bacon*
Creamy Parmesan & Rosemary Polenta

DESSERT

Marbled Chocolate Mousse | Prepared Tableside
Raspberry Sauce, Winter Berry Compote