FESTIVE MENU

1,780 per person

STARTER

Seafood on Ice
King Crab Legs, Atlantic Lobster Tail, Black Tiger Prawns, Marinated Scallops, Oyster

SOUP

Lobster Bisque
Poached Lobster Claw, Saffron Espuma, Chive, Cognac

MAIN COURSE

(choose your favourite)

Pan Seared Toothfish Fillet
Yarra Valley Salmon Caviar
Champagne Beurre Blanc Sauce

6oz M9 Mayura Station
Full Blood Wagyu Tenderloin
Seared Foie Gras, Black Truffle Jus

Surf & Turf | *Serves 2*
1++ Hanwoo Striploin, 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