



## Signature Six-Course Tasting Menu

### AMUSE BOUCHE **Laurent-Perrier Brut**

TUNA TARTARE  
Watermelon radish, avocado, sesame cream and rice cracker  
**California White "Gemina" 2023, Massican, California**

WHIPPED GOAT CHEESE  
Heirloom tomato, pumpkin seed pesto, opal basil and focaccia crouton  
**Sauvignon Blanc "Wairau River" 2023, Rose Family Estate, New Zealand**

BAKED MAHI MAHI WITH COCONUT AND CONCH CRUST  
Wilted spinach, lemongrass cream and jasmine rice  
**Symphonie 2023, Maison Sainte Marguerite, France**

WOOD ROASTED RIBEYE  
Celery root, local oyster mushroom, roasted pearl onion, truffle butter  
**Monsordo 2021, Cerretto, Italy**

BANANA SOUFFLE  
With gingerbread ice cream  
**Sauternes "Carmes de Rieussec" 2019, Château Rieussec, France**

Six Course Seasonal Tasting Menu \$105  
Wine pairing \$100

Please do let us know if you have any allergies or dietary requirements.  
18% gratuity will be added to your bill and distributed amongst the team.