



## Signature Six-Course Tasting Menu

### CREAMED SALT COD CROQUETTE

Lemon, caper

**Laurent-Perrier Brut**

### SCALLOP CEVICHE

Grapefruit, chamomile, shaved fennel, honey pomelo

**California White "Gemina" 2023, Massican, California**

### WHIPPED GOAT CHEESE

Pickled pear, cranberry, walnut sable

**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**

### DARK CHOCOLATE DELICE

Salted caramel, hazelnut, beurre noisette ice cream

**Sauternes "Carmes de Rieussec" 2019, Château Rieussec, France**

Six Course Seasonal Tasting Menu \$120

Wine pairing \$115

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