

The Lab

SURF & TURF WINE DINNER MENU

CHEF'S CREATION AMUSE BOUCHE

Market Oysters

Rémy Ferbras Réserve Viognier, France

BIG EYE GARLIC TUNA TATAKI

Daikon Salad Masago Yuzu

Zaccagnini Abruzzo Bianco, Trebbiano, Italy

MANGALISTA PORK CHOP

Cranberry, Fig and Apple Moustarda, Bourbon

Babich Marlborough Pinot Noir Rose, New Zealand

SURF & TURF

8 Oz fillet and 2 Cold Water Lobster Tails
Served with Creamy Polenta and Vegetables

Babich Marlborough Pinot Noir, New Zealand

DOLCE

Tuscan Apple Cake

Catala Nova Muscat De Rivesaltes, France

US \$300 per person

The Lab Private Hire Surcharge US \$450

Above prices are quoted in US Dollars and subject to
10% Service Charge and 16% Goods and Service Tax.

