

Amuse Bouche

Chef's Matzo Ball Soup (A)
chef's homemade matzo ball, chicken, celery, carrots, onions, parsley
Montelliana Prosecco

Appetizer

Fresh Oysters (S) (R)
served with dipping sauces
Infused Basil Martini

or

The Drying Rack (D, G)
cecina beef, country bread, homemade pickles tete de moine cheese flower
Mai Tai

Starter

Baked Scallops Thermidor (N) (D)
mushroom, cream, tarragon infused crumble
Whiskey Smash

or

Peppadew Hummus (V)
house-made hummus, cucumbers, celery, carrots
Apple Basil Smash

Main

Lobster Ravioli(S) (G) (D)
lobster & ricotta filling with lobster soup, parmesan cheese
La Baume Chardonnay

or

Lamb Rack (A) (G)
new zealand lamb rack, citrus herb marinade, mint sauce
Catena Zapata Malbec

Desserts

Chocolate Molten Cake (G, D)
warm chocolate cake, vanilla ice cream
Baileys Espresso Martini

\$210++

A - Alcohol | D - Dairy | V - Vegetarian | G - Gluten | N - Nuts | S - Seafood | R - Raw
All prices are in US\$ Dollars and subject to 10% Service Charge + 16% GST

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