



Special Course

6000

FIRST

ZWAI CRAB CAKE
GREEN SOYBEANS SUCCOTASH APPLE MINT

SECOND

NEW ENGLAND CLAM CHOWDER

OR

OR

TODAY'S MARKET FISH CARPACCIO
GARDEN GREEN • SALSA FRESCA TORTILLA CHIPS

COUNTRY PÂTÉ
SPROUT CRISPY PITA MUSHROOM KETCHUP

MAIN

CHAR GRILLED AUSTRALIAN RANGERS VALLEY BLACK ANGUS FILLET 150 GRAMS
INCA POTATO • ROASTED • ZUCCHINI SWEET CORN
RED WINE SAUCE OR PEPPERCORN SAUCE

OR

SEAFOOD PLATE
TODAY'S MARKET FISH • SCALLOPS • PRAWNS • SWEET CORN & CABBAGE CHOWDER

BEEF UPGRADES

AUSTRALIAN RANGERS VALLEY SIRLOIN NEW YORK CUT 280G +2100

NEW ZEALAND RIB EYE 280G +1700

WAGYU RUMP 200G +2000

TODAY'S DRY AGED CUT 200G +2300

TODAY'S JAPANESE FILLET 200G +4500

TODAY'S JAPANESE SIRLOIN 280G +4800

TODAY'S WAGYU CUT M/P

DESSERT

PASTRY CHEF'S CHOICE
TEA OR COFFEE



Special Course

8000

FIRST

LOCAL BOUTIQUE TOMATO
ITALIAN BUFFALO BOCCONCINI • ROCKET

GRILLED RED PRAWNS
GREEN SOYBEANS SUCCOTASH APPLE MINT

OR

SECOND

KYOTO CHICKEN CONSOMMÉ
DUMPLINGS ITALIAN SUMMER TRUFFLE SHISO

OR

LOBSTER CONSOMMÉ
TODAY'S MARKET FISH CARPACCIO WASABI SPROUT

MAIN

CHAR GRILLED TODAY'S DRY AGED CUT 200 GRAMS
INCA POTATO ROASTED ZUCCHINI SWEET CORN
RED WINE SAUCE OR PEPPERCORN SAUCE

PREMIUM BEEF UPGRADES

TODAY'S JAPANESE FILLET 200 GRAMS +2700

TODAY'S JAPANESE SIRLOIN 280 GRAMS +3000

TODAY'S WAGYU CUT M/P

DESSERT

PASTRY CHEF'S CHOICE

TEA OR COFFEE



Special Course

10000

FIRST

LOCAL BOUTIQUE TOMATO
ITALIAN BUFFALO BOCCONCINI • ROCKET

OR

GRILLED RED PRAWNS
GREEN SOYBEANS SUCCOTASH APPLE MINT

SECOND

KYOTO CHICKEN CONSOMMÉ
DUMPLINGS ITALIAN SUMMER TRUFFLE SHISO

OR

LOBSTER CONSOMMÉ
TODAY'S MARKET FISH CARPACCIO WASABI SPROUT

FISH

TEPPAN GRILLED HALF OMAR SHRIMP
HERB BUTTER SAUCE

MAIN

CHAR GRILLED TODAY'S DRY AGED CUT 200 GRAMS
INCA POTATO ROASTED ZUCCHINI SWEET CORN
RED WINE SAUCE OR PEPPERCORN SAUCE

PREMIUM BEEF UPGRADES

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| TODAY'S JAPANESE FILLET 200 GRAMS | +2700 |
| TODAY'S JAPANESE SIRLOIN 280 GRAMS | +3000 |
| TODAY'S WAGYU CUT | M/P |

DESSERT

PASTRY CHEF'S CHOICE

TEA OR COFFEE