



### **festive sharing menu**

charcuterie plate / marinated taggiasca olive / burrata /  
pulverized onion / fig vinegar  
**Ruinart Blanc de Blanc NV, Champagne**

\*\*\*

seafood plate / maine lobster / skull island king prawn /  
fremantle octopus / hokkaido scallop / new zealand little  
neck clam  
**Domaine William Fevre, Chablis**

\*\*\*

grilled meat plate / sweet pork rack chop / angus beef  
rib eye /  
pasture fed lamb rack / kangaroo loin  
**Silverado Cabernet Sauvignon, Napa Valley**

\*\*\*

valrhona chocolate variation  
**Port Taylors Tawny 10 Years, Portugal**

**4 course \$188 per person (Minimum of 2 persons)**  
**\$ 98 wine pairing per person**

All prices are subject to prevailing service charge & government tax