



Father's Day Lunch Set Menu

Available on 15 June 2025

\$88++ per pax

APPETISERS

(Select One Option)

Blackmore MB9+ Topside Tartare

Pepper Leaf, Charcoal Mustard, Shallot, Cured Yolk, Brioche
E, G

Caseificio Burrata

Smoked Tomato, Aged Balsamic, Extra Virgin Olive Oil, Mustard Cress
D

Selva Black Tiger Prawns

Coconut Curry, Chili Oil, Curry Leaf, Puffed Wild Rice
A, D, SH

Charcoal Pork Ribs

O.G. Spice, B.B.Q Sauce, Lime, Chive
A, P

MAINS

(Select One Option)

Tender Valley Black Angus 220-Day Grain-Fed Striploin

Charred Peppers, Crispy Brussels Sprouts, Sauce Charcuterie
A

Daintree Barramundi

Braised Fennel, Ikura, Dill
D, SE

De Raza Iberico Pork Loin

Hispi Cabbage, Mustard, Crackling, Jus
A, D, P

Hand-Cut Pasta

House-Made Pappardelle, Mushroom X.O., Spring Onion
D, E, G, V

DESSERT

Wagyu Tallow Brownie

Jivara Milk Chocolate Ganache, Sea Salt, Rosemary Anglaise
D, E, G

[A] Alcohol [D] Dairy [E] Eggs [G] Gluten [N] Nuts [P] Pork [S] Soya [SE] Seafood [SH] Shellfish [T] Tree Nuts [V] Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.



Dinner À La Carte Special

APPETISERS

Caseificio Burrata | \$26

Smoked Tomato, Aged Balsamic, Extra Virgin Olive Oil, Mustard Cress
D

Charcoal Pork Ribs | \$28

O.G. Spice, B.B.Q Sauce, Lime, Chive
A, P

MAINS

Daintree Barramundi | \$48

Braised Fennel, Ikura, Dill
D, SE

De Raza Iberico Pork Loin | \$58

Hispi Cabbage, Mustard, Crackling, Jus
A, D, P

TO SHARE

Tender Valley Black Angus 220-Day Grain-Fed O.P. Ribeye | \$168 per kg

Served With House-Made Sauces, Condiments and Sides
A, D, G

(Please allow a minimum of 45 minutes' cooking time)

DESSERT

Wagyu Tallow Brownie | \$18

Jivara Milk Chocolate Ganache, Sea Salt, Rosemary Anglaise
D, E, G