



**\$78 PER PAX - 4 COURSES**

**\$98 PER PAX - 5 COURSES**

**MINIMUM 2 PAX TO START**

ADD \$38 PER PAX - 4 COURSE WINE PAIRING

ADD \$48 PER PAX - 5 COURSE WINE PAIRING

## FIRST COURSE

### **Burratina**

*Crispy Parma Ham | Tomato Salsa*

*Medjool Dates | Olive Oil Caviar*

## SECOND COURSE

**INCLUDED IN 5 COURSES**

### **Charred Octopus**

*Mashed Potato | Horseradish | Crispy Arugula*

*Paprika*

## THIRD COURSE

### **Smoky Tomato Soup**

*Blue Swimmer Crab | Marinated Tomatoes*

## FOURTH COURSE

CHOOSE ONE

### **Pan Seared Halibut**

*Avruga Caviar | Sautéed Asparagus*

*Beurre Blanc*

*or*

### **Roasted ½ Boneless Chicken**

*Parmigiano Baby Potato | Arugula Salad*

*Chicken Jus*

*or*

### **Pan Seared Tenderloin**

*Potato Puree | Charred Broccolini*

*Barolo Red Wine Sauce*

*Supplement \$15.00 ++*

## FIFTH COURSE

### **Raspberry Semifreddo**

*Assorted Fresh Berries | Hazelnut Praline*

*All Prices are subject to 10 % service charge & prevailing government taxes.*

***Please let us know if you have any allergies and/or dietary Restrictions***