



# *Chef's Selection*

## *Five Course Menu*

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### **To Welcome You**

A glass of French Champagne & Chef's select canape

### **First Course**

Kingfish, organic Korean soy, garden baby radishes, Oscietra caviar

### **Second Course**

Seared scallops, cauliflower cream, brown butter, crispy chicken skin

### **Third Course**

Beef wagyu MBS8, truffled potato fondant, stuffed bell peppers, smoked baby eggplant

### **Fourth Course**

Selection of local and imported cheeses, accompanying garnishes

### **Fifth Course**

Strawberry, pink peppercorn, white chocolate, whipped ganache and buckwheat sable millefeuille

*10% surcharge applies for Saturdays and Sundays. 15% surcharge applies for Public Holidays  
10% surcharge applies for tables of 10 or more guests*



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