



## SIGNATURE 3-COURSE SET LUNCH & DINNER

Classic Menu | 128 per person

Signature Sourdough Bread & Seasonal Dip

### STARTER

Knife Fork Spoon Artisanal Burrata from Puglia  
Chitose Tomato Tartare, Kalamata Olive, Perilla

OR

Knife Fork Spoon Crispy Jumbo Lump Blue Swimmer Crab Cake  
'Bang Bang' Style, Peanut, Scallion, Preserved Chilli Emulsion

### MAIN COURSE FROM THE PIRA OVEN

Knife Fork Spoon Great Southern Pinnacle Tenderloin, 180g  
Triple Peppercorn Sauce

OR

Knife Fork Spoon Lumina Lamb Double Chop, 300g  
Triple Peppercorn Sauce

OR

Knife Fork Spoon South Patagonian Toothfish  
Pickled Earth Apples, Mansong Huangjiu Beurre Blanc, Sea Vegetables

OR

Knife Fork Spoon Strozzapreti Pasta  
Mushroom & Walnut Bolognese, Grana Padano

### SIDES

Knife Fork Spoon Beef Fat-Roasted Yukon Potatoes  
Curry Leaf, Dried Chilli

Knife Fork Spoon Pira Oven-Roasted Ratatouille Vegetables

### DESSERT

Knife Fork Spoon Grand Cru Chocolate Tartlet  
Kumquat Caramel, Hazelnut Feuilletine, Extra Virgin Olive Oil Gelato

Knife Fork Spoon Pimm's-Inspired Botanical Gelée  
Yuzu-Cucumber Sorbet, Chitose Strawberries, Cucumber, Citrus

### COFFEE OR TEA



## SIGNATURE 3-COURSE SET LUNCH & DINNER

Contemporary Menu | 128 per person

Signature Sourdough Bread & Seasonal Dip

### STARTER

**Roasted Heirloom Beet Salad**

Chitose Tomato, Passionfruit Dressing, Smoked Labneh

OR

**Hand-Cut Beef Tartare**

USDA Prime Beef, Single Malt Dressing, Bone Marrow Crostini

### MAIN COURSE FROM THE PIRA OVEN

**USDA-Certified Heritage Black Angus New York Striploin, 250g**

Triple Peppercorn Sauce

OR

**Lumina Lamb Double Chop, 300g**

Triple Peppercorn Sauce

OR

**Catch of the Day**

Seasonal Sustainable Fish, White Balsamic Beurre Blanc, Pearls of the Ocean

OR

**Strozzapreti Pasta**

Mushroom & Walnut Bolognese, Grana Padano

### SIDES

**Triple-Cooked Hand-Cut Fries**

Truffle Aioli

**Grilled Asparagus & Broccolini**

Golden Garlic, Lemon Drizzle

### DESSERT

**Granny's Apple Crumble**

Rum & Raisin Ice Cream, Oats, Vanilla Custard

OR

**Pandan 'Basque' Cheesecake**

Coconut Sorbet

### COFFEE OR TEA



## SIGNATURE 4-COURSE SET DINNER

Classic Menu | 158 per person

Signature Sourdough Bread & Seasonal Dip

### STARTER

**Artisanal Burrata from Puglia**

Chitose Tomato Tartare, Kalamata Olive, Perilla

OR

**Crispy Jumbo Lump Blue Swimmer Crab Cake**

'Bang Bang' Style, Peanut, Scallion, Preserved Chilli Emulsion

### SOUP

**Traditional French Onion Soup**

Gruyère Cheese

OR

**Potato & Leek Velouté**

Cage-Free 64 °C Egg, Truffle Shavings, Leek Ash

### MAIN COURSE FROM THE PIRA OVEN

**Great Southern Pinnacle Tenderloin, 180g**

Triple Peppercorn Sauce

OR

**Lumina Lamb Double Chop, 300g**

Triple Peppercorn Sauce

OR

**South Patagonian Toothfish**

Pickled Earth Apples, Mansong Huangjiu, Beurre Blanc, Sea Vegetables

OR

**Strozzapreti Pasta**

Mushroom & Walnut Bolognese, Grana Padano

### SIDES

**Beef Fat-Roasted Yukon Potatoes**

Curry Leaf, Dried Chilli

**Pira Oven-Roasted Ratatouille Vegetables**

### DESSERT

**Grand Cru Chocolate Tartlet**

Kumquat Caramel, Hazelnut Feuilletine, Extra Virgin Olive Oil Gelato

OR

**Pimm's-Inspired Botanical Gelée**

Yuzu-Cucumber Sorbet, Chitose Strawberries, Cucumber, Citrus

### COFFEE OR TEA



## SIGNATURE 4-COURSE SET DINNER

Contemporary Menu | 158 per person

Signature Sourdough Bread & Seasonal Dip

### STARTER

✳️ 🥗 **Roasted Heirloom Beet Salad**  
Chitose Tomato, Passionfruit Dressing,  
Smoked Labneh

OR

✳️ 🥩 🥗 **Hand-Cut Beef Tartare**  
USDA Prime Beef, Single Malt Dressing,  
Bone Marrow Crostini

### MAIN COURSE FROM THE PIRA OVEN

✳️ 🥩 **USDA-Certified Heritage Black Angus  
New York Striploin, 250g**  
Triple Peppercorn Sauce

OR

✳️ 🥩 **Lumina Lamb Double Chop, 300g**  
Triple Peppercorn Sauce

OR

✳️ 🐟 🥩 **Catch of the Day**  
Seasonal Sustainable Fish, White Balsamic  
Beurre Blanc, Pearls of the Ocean

OR

✳️ 🥩 🥩 **Strozzapreti Pasta**  
Mushroom & Walnut Bolognese, Grana Padano

### BETWEEN COURSE

✳️ 🐟 🥩 🥗 **Crispy Jumbo Lump Blue Swimmer Crab Cake**  
'Bang Bang' Style, Peanut, Scallion, Preserved  
Chilli Emulsion

OR

✳️ 🥩 🥗 **Traditional French Onion Soup**  
Gruyère Cheese

### SIDES

✳️ 🥩 **Triple-Cooked Hand-Cut Fries**  
Truffle Aioli

✳️ **Grilled Asparagus & Broccolini**  
Golden Garlic, Lemon Drizzle

### DESSERT

✳️ 🍎 **Granny's Apple Crumble**  
Rum & Raisin Ice Cream, Oats, Vanilla Custard

OR

✳️ 🍎 **Pandan 'Basque' Cheesecake**  
Coconut Sorbet

### COFFEE OR TEA



## SIGNATURE 5-COURSE SET DINNER

208 per person

Signature Sourdough Bread & Seasonal Dip

### COLD STARTER

**Artisanal Burrata from Puglia**

Chitose Tomato Tartare, Kalamata Olive, Perilla  
OR

**Red Shrimp Carpaccio**

Avocado Cream, Charred Cucumber,  
Citrus Fruits, Wood Sorrel

### HOT STARTER

**Crispy Jumbo Lump Blue Swimmer Crab Cake**

'Bang Bang' Style, Peanut, Scallion,  
Preserved Chilli Emulsion

OR

**Pan-Seared Ofunato Bay King Scallop**

'Nduja-Stuffed Baby Squid, Smoky Aubergine,  
Curry Leaf

### SOUP

**Lobster Bisque**

Mandarin Peel, Mansong Huangjiu  
OR

**Traditional French Onion Soup**

Gruyère Cheese

### MAIN COURSE FROM THE PIRA OVEN

**Robbins Island 100% Full-Blood Wagyu**

Tenderloin, Marble Score 7-8, 180g  
Triple Peppercorn Sauce

OR

**L'Grow F1 Cross-Bred Wagyu Striploin,**

Marble Score 4-5, 300g  
Steak Compound Butter

OR

**South Patagonian Toothfish**

Pickled Earth Apples, Mansong Huangjiu  
Beurre Blanc, Sea Vegetables

OR

**Brown Butter-Roasted Cameron Highlands Cauliflower Steak**

Chickpea & Sesame Purée, Capers,  
Fine Herbs, Dukkah

### SIDES

**Beef Fat-Roasted Yukon Potatoes**

Curry Leaf, Dried Chilli

OR

**Pira Oven-Roasted Ratatouille Vegetables**

OR

**Grilled Asparagus & Broccolini**

Golden Garlic, Lemon Drizzle

### DESSERT

**Grand Cru Chocolate Tartlet**

Kumquat Caramel, Hazelnut Feuilletine,  
Extra Virgin Olive Oil Gelato

OR

**Pimm's-Inspired Botanical Gelée**

Yuzu-Cucumber Sorbet, Chitose Strawberries,  
Cucumber, Citrus

OR

**Selection of Artisan Cheese by Les Frères Marchand Affineurs**

Yuzu-Cucumber Sorbet, Chitose Strawberries,  
Cucumber, Citrus

### COFFEE OR TEA