



SIGNATURE SET DINNER

3-Course | 88 per person

Signature Sourdough Bread & Ayvar 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

MAIN

Wanderer Free-Range Black Angus Beef Skirt Steak, 200g

Triple Peppercorn Sauce
or

Great Southern Pinnacle, Premium Grass-Fed Beef Tenderloin, 180g +30

Triple Peppercorn Sauce
or

USDA-Certified Heritage Black Angus New York Striploin, 250g +30

Steak Compound Butter
or

MSC-Certified Live Maine Lobster, 450g +32

Broiled with Garlic Butter
or

Catch of the Day

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

or

'Peri Peri' Cage-Free Chicken Breast

Cedar Plank Roasted, Charred Lime, Shaved Fennel & Orange Salad

or

Strozzapreti Pasta

Mushroom & Walnut Bolognese, Grana Padano

Served with:

Beef Fat-Roasted Yukon Potatoes

Curry Leaf, Dried Chilli

PIRA Oven-Roasted Ratatouille Vegetables

DESSERT

Pandan 'Basque' Cheesecake

Coconut Sorbet

or

Granny's Apple Crumble

Rum & Raisin Ice Cream, Oats, Vanilla Custard

COFFEE OR TEA



SIGNATURE SET DINNER

4-course | 125 per person

◆◆◆ Signature Sourdough Bread & Seasonal Dip

STARTER

◆◆◆ Artisanal Burrata from Puglia

Chitose Tomato Tartare, Kalamata Olive, Perilla
or

◆◆◆ Hand-Cut Beef Tartare

USDA Prime Beef, Single Malt Dressing, Bone Marrow Crostini
or

◆◆◆ Crispy Jumbo Lump Blue Swimmer Crab Cake

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

SOUP

◆◆◆ Traditional French Onion Soup

Crispy Youtiao, Melted Gruyère Cheese

or

◆◆◆ Potato & Leek Velouté

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

MAIN

◆◆◆ Ranger Valley 'Black Market' Pure Black Angus Flat Iron Steak, Marble Score 5+, 200g

Triple Peppercorn Sauce

or

◆◆◆ Great Southern Pinnacle, Premium Grass-Fed Beef Tenderloin, 180g +30

Triple Peppercorn Sauce

or

◆◆◆ USDA-Certified Heritage Black Angus New York Striploin, 250g +30

Steak Compound Butter

or

◆◆◆ MSC-Certified Live Maine Lobster, 450g +32

Broiled with Garlic Butter

or

◆◆◆ Catch of the Day

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

or

◆◆◆ 'Peri Peri' Cage-Free Chicken Breast

Cedar Plank Roasted, Charred Lime, Shaved Fennel & Orange Salad

or

◆◆◆ Strozzapreti Pasta

Mushroom & Walnut Bolognese, Grana Padano

Served with:

◆◆ Triple Cooked Handcut Fries

Truffle Aioli

◆◆ 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

COFFEE OR TEA