

summer seafood lobster bisque pot pie

whole, shelled
sous vide lobster,
lobster bisque,
zucchini, fennel &
fresh herbs

69-

add foie gras + 18





3 DAY PRE-ORDER

foie gras-stuffed boneless Challand duck

French Challand duck, deboned
foie gras, emperor vegetable
& mushroom stuffing
candied kumquat glaze
-
mashed potatoes
spring vegetable medley

\$238
serves 6-8 people
-
3 day
pre-order required

wagyu beef bourguignon

SOLD OUT

premium Tajima MBS 8/9
wagyu brisket
36 hours-sous vide

classic bourguignon sauce,
lardons, mushrooms & shallots

creamy mashed potatoes
spring vegetable medley
& sourdough croûtes

\$130
serves 2-3 people

1 hour
pre-order is required

family-
sized
mains

quality
gatherings



family-sized mains
quality gatherings



wagyu beef stroganoff

72-hr sous vide
Tajima wagyu brisket mbs 8/9

sour cream mushroom & onion sauce,
+ herb & garlic buttered egg pasta,
+ vegetable medley
+ sweet-pickled beets

\$130
serves 2-3 people

1 hour
pre-order is required



french fried chicken

herb, lemon &
honey butter
drench
buttermilk
fried, hormone
& antibiotic-
free, brined for
24hrs.

french fried chicken

herb, lemon & honey butter drench
buttermilk fried, hormone & antibiotic-free, brined for 24hrs.

fried chicken platter for 2

5 pcs fried chicken
+ sharing platter of all 10 sides
+ 2 milk buns

77

2pc fried chicken plate

+ today's sides

32

sides

creamy ricotta & marinated tomato salad butter-fried capers & fresh herbs	9	mint-pickled sweet zucchini	9
brown sugar glazed root vegetables	9	mashed potatoes	9
roasted eggplant w/ green goddess hummus plumped currants, fried chickpeas	9	chilli-cheddar cornbread	9
charred corn paprika, herb butter, parmesan	9	Lyonnaise potatoes caramelised onions, thyme	9
coriander & basil pesto pasta	9	spice roasted cauliflower & salad aioli, almonds, currants	9
		house-made milk bun	3

snack
time

duck fat fries

house-made duck fat aioli,
smoked paprika,
freshly grated parmesan

15 -



main courses



lobster bisque pot pie
whole, shelled sous vide lobster
zucchini, fennel & fresh herbs
69-
add pan seared foie gras 18-



Wagyu Tajima MBS 7/8 striploin steak
porcini cream sauce, mashed potatoes, salad,
mustard
98- (~ 280g)
69- (~ 160g)



fried veal chop
dutch milk-fed veal in a panko crust w/
salad, lemon & mustard
69-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides
32-

prices are subject to 10% service charge. we do not charge GST.



Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato,
paprika, pickles & diced red onion
26- **V**



bacon & mushroom alfredo
cream, butter with smoky bacon,
mushrooms & parsley

22- 



seafood pasta
fresh snapper, fresh prawns, white clams,
tomatoes, white wine

32-



creamy curried mussels
live French bouchot mussels, local spice
mix, white wine, assam, cream & coconut
milk, sourdough

32-



= spicy

V = vegetarian friendly



= contains pork

airflow every Thursday
whilst stocks last

summer sandwiches

comes with green salad & potato salad
(+5 to change to duck fat roasted potatoes)



provençal steak sandwich

sliced grass-fed rump steak, mushrooms, gruyere
cheese, mustard, tomatoes, olives, fresh herbs

24-



spicy buttermilk fried chicken sandwich

hormone-free sakura chicken patty,
house-made milk buns, garlic mayo, hot sauce

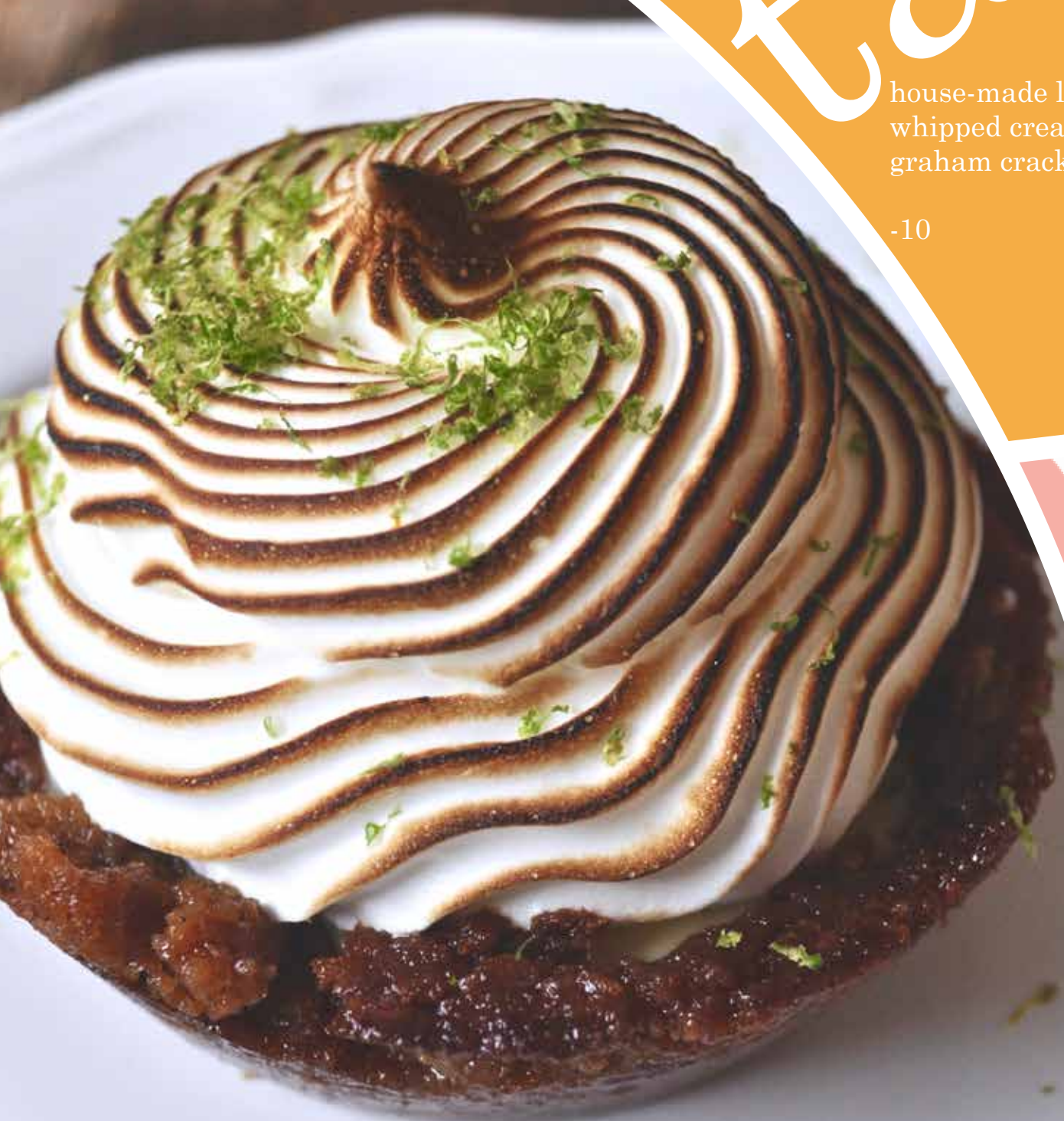
16-

desserts

citron tart

house-made lemon curd
whipped cream
graham cracker crust

-10



desserts



salted caramel banana bread
choc chips, whipped cream
8



cherry tart
almond frangipane, cherry liqueur glaze
9

valrhona chocolate mousse (SOLD OUT)
85% couverture, arbequina olive oil, maldon sea salt

8

dark chocolate tart
85% couverture w/ sea salt

8

citrus, rosemary olive oil cake

4



= spicy

V = vegetarian friendly



= contains pork

summer hill



l u n c h s e t s

available daily for lunch only

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

appetisers

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

cream of pumpkin soup
walnut oil & croutons

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

fried veal chop
dutch milk-fed veal in a panko crust w/ salad
+45

seafood pasta
fresh snapper, fresh squid, white clams, tomatoes,
white wine
+\$8

provençal steak sandwich
grass-fed rump steak, mushrooms, gruyere cheese,
mustard, tomatoes, olives, fresh herbs side salad
+\$8

roast chicken
hormone & antibiotic free, 24hr brine, daily sides

Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato, paprika, pickles
& diced red onion
(vegetarian)
+\$5

desserts

citrus, rosemary & olive oil cake
whipped cream

dark chocolate tart +\$5
85% couverture w/ sea salt

salted caramel banana bread
choc chips, whipped cream

valrhona chocolate mousse +\$5
85% couverture, arbequina olive oil, maldon sea salt



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