

SATURDAY, FEB 21st | 6:30PM

IRIE CHEF & DJ GUMMI PRESENT: WHERE SOULFUL PLATES MEET SMOOTH SOUNDS

# SUPPER CLUB

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*Red Edition*

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## FIRST COURSE

### JERK BUTTER LOBSTER & PRAWN ROLL

**Lobster, Prawns, Jerk Spice, Kewpie Mayo, Clarified Butter**

**PINOT GRIGIO - LUMO, DOC, FRIULI, ITA**

## MAIN COURSE

### RED WINE-BRAISED BEEF SHORT RIB

**Slow-braised beef short rib, truffle mashed potatoes, seasonal vegetables, red wine jus.**

**MERLOT - CHATEAU ROQUEFORT, GRANDE CUVEE, BORDEAUX, FRA**

## DESSERT

### RED VELVET CHEESECAKE

**Cream cheese cheesecake, red velvet crumb, raspberry coulis, Chantilly cream.**

**MODERN ESPRESSO MARTINI**

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## THREE COURSE WINE DINNER

- \$129 PLUS GRATUITY & GST

MODERN STEAK  
STEPHEN AVENUE

BOOK YOUR SEATS USING THE OPENTABLE EXPERIENCE TAB