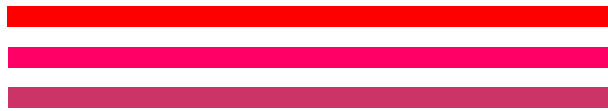


SATURDAY, FEB 21st | 6:30PM

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

SUPPER CLUB



Red Edition

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 CUVÉE, BORDEAUX, FRA

DESSERT

RED VELVET CHEESECAKE

Cream cheese cheesecake, red velvet crumb, raspberry coulis, Chantilly cream.
MODERN ESPRESSO MARTINI

THREE COURSE WINE DINNER

• \$129 PLUS GRATUITY & GST

MODERN STEAK

— STEPHEN AVENUE —

BOOK YOUR SEATS USING THE OPENTABLE EXPERIENCE TAB