

PRIVATE PARTY DINNER MENU [1]

2018 [\$550/pax]

Amuse Bouche

Grilled Turkish Figs, Lardo Crudo, Kompu, Hijiki Seaweed

Lobster Espresso

36-month Iberico Jamon, Handmade Tagliolini

Slow Cooked Australian Lamb Breast Cutlet

Star Anise - Nam Yu Sauce

Dessert

(10% Service Charge Applies)