

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [1]

2018
[\$580/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

or

Halibut Fish, Umeboshi Fish Bouillon

or

Iberico Ribeye, Stewed Prune

Dessert

(10% Service Charge Applies)