

**PRIVATE PARTY DINNER MENU [2]**

2018  
[\$860/pax]

**Amuse Bouche**

**Rare Norwegian Scampi**  
Shaved Parsnip, Garlic Aioli

**Lobster Espresso**

**French Quail, Taro Mash, Turkish Figs**

**Rabbit Fish Risotto**

**Slow Cooked Australian Lamb Breast Cutlet**  
Star Anise - Nam Yu Sauce

**Crispy Pork Belly, NZ Tua Tua Surf Clams**

**Dessert**

(10% Service Charge Applies)