

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [2]

2018
[\$860/pax]

Amuse Bouche

Rare Norwegian Scampi

Mustard Green Cream, Garlic Aioli

Lobster Espresso

French Quail, Taro Mash, Turkish Figs

Rabbit Fish, Umeboshi 9-Year Risotto

Slow Cooked Australian Lamb Breast Cutlet

Star Anise - Nam Yu Sauce

or

Crispy Pork Belly, NZ Tua Tua Surf Clams

or

36-Hour US Prime Beef Short Ribs

Dessert

(10% Service Charge Applies)