

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [3]

2018
[\$1,228pax]

Amuse Bouche

Rare Norwegian Scampi
Shaved Parsnip, Garlic Aioli

Italian Fresh Fish Maw, 36-month Iberico Jamon

63° Egg, Hokkaido Uni, Lobster Foam

French Quail, Smoked Quail Tea

Rabbit Fish
Umeboshi 9-Yr Risotto Sauce

**Handmade Tagliolini, Baby Kale, Pinenut,
Fourme D'Ambert Cheese**

Crispy Pork Belly, NZ Tua Tua Surf Clams

36-Hr Slow Cooked US Prime Boneless Beef Short Ribs

Dessert

(10% Service Charge Applies)