

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [3]

2018
[\$1,228pax]

Amuse Bouche

Rare Norwegian Scampi

Mustard Green Cream, Garlic Aioli

Italian Fresh Fish Maw, 36-month Iberico Jamon

63° Egg, Hokkaido Uni, Lobster Foam

Goose Tortellini, Poached Pear, Porcini Espuma

Rabbit Fish

Tonkin Jasmin Flower, Umeboshi 9-Year Risotto

French Quail, Taro Mash, Grilled Figs

Crispy Pork Belly, NZ Tua Tua Surf Clams

or

36-Hr Slow Cooked US Prime Boneless Beef Short Ribs

Dessert

(10% Service Charge Applies)