
Chef's Table Sample Menu

4-course set menu, \$115 per person

Wine pairing, \$75 per person

To start

Basil focaccia, confit tomato & garlic butter

Coal-baked Canadian scallop, Café de Paris

Wagyu flank tataki, soy wakame, wasabi cream

Second

Crispy pork belly, spiced plum sauce, gremolata, crackling

Braised wagyu cheek, red wine jus, herb yoghurt, parsnip

Mains

Premium steak

Market fish

Chef selected sides

Dessert

Shared dessert

Please note our wine pairing rotates with every Chef's Table, we curate the wines to best match the courses.

