

THE HAUTE TROPICS

A SUN-AND-SEA SPREAD

4 Mar - 31 May

FIVE-COURSE SET TASTING MENU | \$155

STARTERS

BLACKMORE WAGYU TENDERLOIN TARTARE
chopped fresh oyster, watercress and shallot salad

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SURF CLAM
sauvignon blanc, smoked bacon and caramelised onion

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GRILLED BONE MARROW
avruga caviar, king oyster mushroom and sourdough bread

MAIN COURSE

**AUSTRALIAN BLACKMORE FULL BLOOD
WAGYU SKIRT STEAK AND WILD RED PRAWN**
*garlic herb butter and roasted asparagus
with golden pineapple salsa*

OR

**AUSTRALIAN T-BONE STEAK, LOBSTER TAIL
AND MONK FISH FOR TWO (SUPPLEMENT \$140)**
*haricot bean, macadamia nut,
chargrilled sweet pepper and guacamole*

DESSERT

COCONUT ICE CREAM WITH GRILLED PINEAPPLE



RECOMMENDED BEVERAGES

DARK 'N' STORMY \$20

CLARIFIED MILK PUNCH PIÑA COLADA \$22

OSIA ZOMBIE \$25

SPICY GINGER MOCKTAIL \$13

**CURATED WINE PAIRING:
FOUR GLASSES OF ARTISANAL ANTIPODEAN WINES \$88**