

WINTER FESTIVE LONG TABLE LUNCH

MENU

4 TASTING COURSES – \$85 PP | WITH PAIRED WINES - \$123PP
ADD ONS: SHAVED TRUFFLE FOR ENTRÉE & MAIN - \$20PP



APPETIZER

Fresh oysters with chilli ponzu and lemon sorbet

Paired wine: 2024 Pinot Gris (Priscilla Queen Of The Pinot Gris)

ENTRÉE

Beef yukhoe (tartare) with cured egg yolk, mizuna salad, and black sesame cracker

Paired wine: 2021 Premium Shiraz

MAIN

Ssamjang-glazed pork belly with green apple purée and pan-sautéed bok choy

Paired wine: 2021 Premium Chardonnay

DESSERT

Mandarin and coconut panna cotta with dehydrated mandarin

Paired wine: 2024 Rosé (She'll Be Rosé)

WINTER FESTIVE LONG TABLE LUNCH

MENU (VEGETARIAN)

4 TASTING COURSES - \$75 PP | WITH PAIRED WINES - \$113PP
ADD ONS: SHAVED TRUFFLE FOR ENTRÉE & MAIN - \$20PP



APPETIZER

Szechuan-seasoned cauliflower popcorn

Paired wine: 2024 Verdelho (Viva La Verdelho)

ENTRÉE

Curry-roasted pumpkin with mizuna and cabbage salad, topped with toasted pepita seeds

Paired wine: 2023 Riesling (No Riesling To Worry)

MAIN

Mixed vegetable bibimbap with portobello mushroom, crispy nori, and fried tofu

Paired wine: 2021 Premium Cabernet Sauvignon

DESSERT

Mandarin and coconut panna cotta with dehydrated mandarin

Paired wine: 2024 Rosé (She'll Be Rosé)