



2018

Padang Ala Carte

MENU



SOUP

SCC MULLIGATAWNY	10.00
POTATO VELOUTE Dauphinoise potato, herb emulsion	10.00
CHICKEN CONSOMMÉ Chicken mushroom ravioli, green pea	12.00

STARTER

DRESSED CRAB Caviar, Apple, celeriac, radish	18.00
MACKEREL Cured mackerel, cucumber, dill, daikon, horseradish	18.00
BEEF TARTARE Quail egg yolk, radish, pickled mustard	18.00
HEIRLOOM TOMATO Burrata, basil sorbet, avocado	16.00
PAN SEARED HOKKAIDO SCALLOPS Smoked ham, charred leek, pea, onion broth	20.00
GRILLED GREEN ASPARAGUS Quinoa, chickpea hummus, comté cheese	16.00
SOUS VIDE EGG Pickled mushroom, crispy chicken skin, chorizo, fava bean, sesame hollandaise	12.00

MAIN COURSE

TURBOT Cauliflower, lobster emulsion, samphire, sea lettuce, baby carrot	38.00
BUTTER POACHED LOBSTER Carrot texture, lobster emulsion, dill, cauliflower, green pea	68.00
AUSTRALIA LAMB RACK Burnt cucumber heart, green pea, potato fondant, grilled lamb tongue	38.00
FRENCH SEARED DUCK BREAST Beetroot gel, kale, confit peach, roasted onion	38.00
PUMPKIN RISOTTO Feta cheese, pickled pumpkin, beetroot, chardonnay emulsion	28.00
BLACK ANGUS PRIME RIB ON THE WAGON Seasonal vegetable, jacket potato, red wine sauce	38.00
WAGYU STRIPLOIN MB+4/5 Smoked potato puree, burnt onion, girolle mushroom	68.00

SIDES

SEASONAL VEGETABLES	10.00
BURNT BUTTER MASH	8.00
ROASTED POTATOES	8.00

DESSERT

PINEAPPLE Roasted pineapple chunks, coconut panna cotta, avocado ice cream	12.00
PEAR Poached whole pear, honey comb, buttermilk ice cream	12.00
WHITE CHOCOLATE MOUSSE Raspberry glaze, chocolate soil, raspberry gel	12.00
LEMON CAKE Strawberry texture, yogurt ice cream, granola crumbs	12.00
CREPE SUZETTE FLAMBÉ - prepared at the table	14.00
HOMEMADE ICE CREAMS - single scoop Choice of: Salted Caramel Coconut/Chocolate Peanut Butter/ Vanilla/Avocado/Burnt Fig with Honey Comb/Café Latte	6.00
HOMEMADE SORBETS Choice of: Lemon Lime/Raspberry	6.00
CHEESE PLATTER Brie, camembert, port salut, cheddar, walnut Fig, dry apricot, grapes, table waffles	12.80