

ALA CARTE MENU

Soups

SCC MULLIGATAWNY SOUP 🌿
*Curry soup of rice, fried shallots
& spring onions, served with lemon wedges*
\$10.00

MUSHROOM SOUP 🌿
*Mushroom soup with porcini dust
& morel mushroom*
\$15.00

CHEF'S SOUP OF THE DAY
\$12.00

Starters

HOKKAIDO SCALLOPS
*Hokkaido Scallops | Cauliflower Puree
Hybrid Kaluga Caviar | Samphire
Shaved Black Truffle | Shellfish Emulsion*
\$34.00

**FOIE GRAS ESCALOPE
& SNAIL PORK SAUSAGE** 🌿🍷
*Poached Figs | Caramelized Onion Gel
Berries Gel | Brioche Toast
Barolo Wine Reduction*
\$36.00

AVOCADO TARTAR 🌿❤️
*Crispy Shallots | Pomegranate
Tomatoes | Beetroot | Olive Oil Pearls*
\$19.00

ESCARGOT
*A Dozen Burgundy Snails
Baked in Herb Butter*
\$26.00

APPLE-WALNUT KALE 🌿❤️
*Green Apple & Red Apple | Walnuts
Heirloom Cherry Tomatoes | Grana Padano
Orange Vinaigrette*
\$19.00

**FRESH SEASONAL
OYSTERS ON BED OF ICE**
*Cucumber Tartar
Bloody Mary Granita | Lemon Wedges*
\$38.80

**BURRATA,
IBERICO HAM & CAVIAR** 🍷🌿
*Olive Oil Pearls | Ice Plant
Heirloom Tomatoes | Fig Balsamic Glaze*
\$38.80

WILD ARUGULA SALAD 🌿❤️
*Greek Feta | Grapes | Candied Walnuts
Citrus Segments | Fig Glaze | Yuzu Vinaigrette*
\$16.80

Main Courses

**BLACK ANGUS
PRIME RIB**
*Yorkshire Pudding | Seasonal Vegetables
Baked Idaho Potato | Red Wine Sauce*
\$48.00

**GRILLED
LIVE LOBSTER**
*Sweet Potato Fries
Shellfish-Roe Velouté*
\$86.00

**150GM MIYAZAKI ARITA
A4 WAGYU BEEF**
*Caramelized Banana Shallots | Asparagus
Smoked Mustard | Crispy Garlic | Sea Salt*
\$88.00

GREENLAND HALIBUT
*Lemon Burnt Butter Potatoes
Asparagus | Bisque Beurre Blanc*
\$36.00

**SOUS VIDE IBERICO
PORK TENDERLOIN**
*Mustard Seed Mashed Potatoes
Swiss Mushroom Ragout
Pedro Ximenez Jus*
\$38.00

**SILVER WILD COD
PAPILLOTE** ❤️
*Tomato | Zucchini | Potato | Crisp Garlic
White Wine | Lobster Butter*
\$52.00

LAMB RUMP
*Roasted Crushed Potatoes
Asparagus | Mint Salsa Verde*
\$34.00

**CLASSIC SPAGHETTI
POMODORO** 🌿
*Basil | Heirloom Cherry Tomato Confit
Grana Padano | Pomodoro Sauce*
\$24.00

**SMOKED
MAGRET DE CANARD**
*Cauliflower Puree | Heirloom Carrots
Shallot Confit | Orange-Plum Sauce*
\$36.00

**MUSHROOM
AGLIO BAULETTI** 🌿
*Shaved Truffles | Grana Padano
Garlic Flakes | Toasted Hazelnuts*
\$28.00

**CHEESE CRUMBLE SOUS
VIDE POULET BREAST**
*Potato Rosette | Crispy Kale
Smoked Red Wine Sauce*
\$30.00

**TUSCANY GNOCCHI &
PLANT BASED MEATBALL** 🌿
*Semi Dried Tomatoes | Grana Padano
Parsley Cream Sauce*
\$28.00

Desserts

CREPE SUZETTE FLAMBE
Live Action Prepares at The Table
\$16.00

60% DARK MOLTEN LAVA CAKE
Truffles Ice Cream | Wild Berries
\$13.00

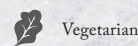
WARM BANANA CRUMBLE TART
Rum Raisin | Salted Caramel | Dark Chocolate Soil
\$13.00

LAVENDER CRÈME BRULÉE
Vanilla Cream | Honeycomb Gel
\$13.00

SPICE PANNA COTTA
Caramel Tangy Orange | Seasonal Wild Berries
\$13.00

CLASSIC TIRAMISU
Coffee Ice Cream | Caramel Tangy
\$13.00

HAZELNUT CREAM BEIGNET
Chocolate Caramel | Vanilla Ice Cream
\$13.00



Vegetarian



Contains Pork



Light & Healthy Option

Other Gluten-Free items available upon request.

Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order.

All prices are inclusive of prevailing GST.