

A LA CARTE MENU

Soups

SCC MULLIGATAWNY (V)
*Fried Shallots | Spring Onions
Lemon Wedges*
\$10.00

**ROASTED CAULIFLOWER
& CELERIAC VELOUTE** (P|★)
*Crispy Pancetta | Scallions
(vegetarian option available)*
\$11.00

**CHEF'S
SOUP OF THE DAY**
\$12.00

Starters

**KALUGA KING CAVIAR, SEARED
HOKKAIDO SCALLOP** (GF|☁|★)
*Bottarga | Lemon Zest | Beurre Blanc
Chives | Hollandaise*
\$36.00

**ITALIAN BURRATA
& SEARED COMPRESSED
WATERMELON**
(V|★)
*Semi-Dried Tomato | Radish
Balsamic Pearls | Basil Cress
Aged Extra Virgin Olive Oil*
\$20.00

**STRAWBERRIES, SPINACH
& PERUVIAN AVOCADO
SALAD** (V|LH|N|★)
*Feta Cheese Crumbles | Vine Tomatoes
Balsamic Pearls | Almond Flakes
Pickled Red Onions | Citrus Dressing*
\$19.00

**FARM ESCARGOT IN CLASSIC
HERB BUTTER** (☁|★)
*A Dozen Baked Burgundy Snails
in Herb Butter*
\$26.00

**APPLE & WALNUT
KALE**
(V|GF|LH|N)
*Green Apple | Red Apple
Walnuts | Heirloom Cherry Tomatoes
Grana Padano | Orange Vinaigrette*
\$19.00

**PICCOLO TOMATO
TARTARE TART** (V|LH|★)
Sundried Tomato Puree | Glassworts
\$19.00

SEARED FOIE GRAS (N|★)
*Fresh Berries | Caramelized Onion Gel
Pistachio | Sourdough Toast Crackers
Herb Cress*
\$38.00

**FRESH SEASONAL
HYOGO OYSTERS** (DF)
Mignonette | Lemon Wedges
Half Dozen \$21.00 | 1 Dozen \$39.00

Main Courses

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

**SOUS VIDE MAINE LOBSTER
TAIL & ABALONE RISOTTO**
(☁|★)
*Bottarga | Urchin Beurre Monte
Grana Padano | Dill*
\$58.00

CREPE SUZETTE FLAMBE
Live tableside cooking
\$16.00

**AUSTRALIAN WAGYU
RIBEYE MS6/7** (☁|★)
*Idaho Potato Rosette
Caramelized Banana Shallots | Asparagus*
\$48.00

**CHARGRILLED
OCTOPUS TENTACLE** (★)
*Pomme Puree | Corn Ribs | Olives
Soy Pearls | Confit Tomatoes
Bell Pepper Coulis*
\$38.00

**DARK CHOCOLATE
GRAND MARNIER TART**
(N|★)
Orange Sorbet | Raspberry Gel
\$13.00

FRENCH RACK OF LAMB (☁|★)
*Idaho Potato Rosette | Grilled Baby Aubergine
Mint Salsa Verde | Mint Scented Jus*
\$36.00

CORAL TROUT (GF|★)
*Idaho Potato Rosette | Corn Ribs
Crispy Fried Capers
Lemon Burnt Butter Sauce*
\$40.00

WARM BANANA PUDDING
(N|★)
*Pecan Candy | Vanilla Ice Cream
Salted Caramel*
\$13.00

KUROBUTA PORCHETTA (P|N|★)
*Cannellini Ragù | Mint Salsa Verde
Pedro Ximenez Jus*
\$36.00

KING SALMON (GF|★)
*Pomme Puree | Olive Salsa | Corn Rib
Beurre Blanc | Chives | Hollandaise*
\$36.00

**DOUBLE VANILLA
CRÈME BRULÉE** (N|★)
Seasonal Berries | Crisp Almond Tuile
\$13.00

ORECCHIETTE AL RAGU (P|☁|★)
*Iberico Pork Ragout | Garlic Chips
Ricotta Cheese | Morels | Basil Cress*
\$30.00

**CREAMY MORCHELLA
CANNELLONI** (V|★)
*Garlic Chips | Spinach
Ricotta Cheese | Crème Sauce*
\$28.00

**MANDARIN ORANGE
PANNA COTTA** (GF|★)
Strawberry Boba | Caramel Tangy Confit
\$13.00

**CHAR SIEW CUISES
DE CANARD CONFITES** (★)
*Pickled Cauliflower | Mustard Seeds
Celeriac Puree | Crisp Garlic*
\$32.00

**PANZEROTTI CON
BURRATA & BASIL** (V|N|★)
*Toasted Pine Nuts | Confit Tomatoes
Tuscany Tomato Fondue*
\$26.00

**BAILEYS CREAM
CHEESECAKE** (☁|★)
*Chocolate Soil | Coffee Ice Cream
Salted Caramel*
\$15.00

**CONFIT PICCOLO
CHERRY TOMATO &
PECORINO RISOTTO** (V|★)
*Ricotta Cheese | Sun Dried Vine Tomato
Olive Oil | Thyme*
\$24.00

**SEASONAL FRESH
CUT FRUIT PLATTER
WITH BERRIES** (V|DF|LH)
\$10.00

Vegetarian (V) **Light & Healthy** (LH) **Contains Nuts** (N) **Pork** (P) **Gluten Free** (GF) **Dairy Free** (DF) **Chef's Recommendation** ☁ **New** ★

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.