

CHOICE OF 1 ENTRÉE

- 18 Months Parma Ham & Homemade Iberico Pork Rilletto
- Smoked Salmon with Sour Cream and Toast
- Burrata Cheese & Cherry Tomato with Basamic Glaze (+\$5)
- Homemade Duck Liver Terrine, Onion & Figs Confit, Toast Bread

CHOICE OF 1 MAIN

Served with one portion of mesclun salad, homemade french fries and sauce

- Grilled Wagyu Picanha (200g)
- Homemade Roasted French Duck Confit with Port Wine Sauce
- Grilled Australian Lamb Chop with Provencal Herbs (3pcs)
- Grilled Australian Black Angus Beef Rib Eye Steak with Shallots Butter, 150 days Grain Fed (250g) (+\$6)

CHOICE OF SAUCE

- Black Pepper / Blue Cheese

CHOICE OF 1 DESSERT

- Homemade Caramel Pudding
- Homemade Crème Brûlée
- Homemade Double Chocolate Lava Cake with Vanilla Ice Cream (+\$4)
- Assiette De Fromage

Not applicable for any discount.
Not applicable on PH eve, PH, special occasions
and for large group 20paxs and above.
Prices are subject to prevailing GST & 10% service charge.

\$78⁺⁺
PER
PERSON

ALL DAY
3 Course Delight