



VALENTINE'S DAY SPECIAL DEGUSTATION 2022

PREMIUM 5 COURSE 135, PAIRING WINES +65

A Complimentary glass of French Champagne (for members only)

Theme ~ Passionate Summer Love ~

Love on fire

Seared Emu in a direct flame of hay
Burnt mango, Cucumber, Umeboshi Plum, Bush Tomato,
Yuzu Miso puree

Pairing wine: Darling ARNST Gewurtztraminer – Marlborough, NZ

Jewels in the Ocean

Australian seafood - Moreton Bay Bug, Cuttlefish, Clams
Scallop, Octopus, King Prawn, Wakame,
Aromatic Consommé Gel and Foam

Pairing wine: Joseph Cattin Sauvage Riesling – Alsace, France

Hot Steamed in Cocotte

Spanner Crab Xiao-Long-Bao Dumplings
Black Vinegar + Smoked Soy sauce

Pairing wine: Bobar Chardonnay – Yarra Valley, VIC

The Summer in Japan

8+ marbling Wagyu Sirloin + East Coast Eel Kabayaki
Crescent Saffron Potato, Sauteed Julienne Vegetables,
Pepper Berry Jus (Add Foie Gras +\$13)

Pairing wine: Hither & Yon Tempranillo – McLaren Vale, SA

Sweet Summer Ends

Belgian Chocolate Yokan Terrine
Passionfruit and Pineapple mousse, Lapsang Souchong Tea ice cream

Pairing wine: All Saints Muscadelle - Rutherglen, VIC

*Menu items are subject to change due to products availability

