

Menu

7 course fine dining tasting for 2-10 people

• *STARTERS* •

Wild Mushroom Coca

(italian sourdough) Maitake, Truffle,
arugula, balsamic

Singapore Slaw

24 Ingredients, Ume Dressing

Tromboncino Ravioli

Squash, Ricotta, Sage butter emulsion

• *MAIN* •

Sakura Blossom Chicken

Coconut rice, Cucumber, dragon fruit

Grilled rib steak

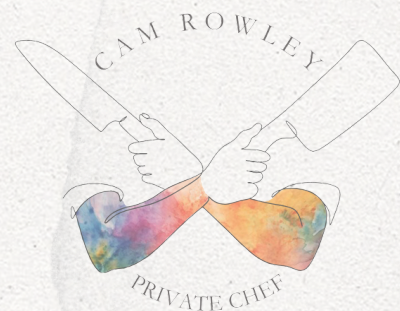
Bordelaise sauce, Pomme Purée

PALLETE CLEANSER

• *DESSERT* •

Brown Butter Ice Cream

Caramelized Banana Cake, Flakey Salt



Menu

4 course healthy dining at home for 2-10 people

• STARTERS •

Bianca Coca

(italian sourdough) Potato, caramelised onion, white sauce, pecorino, chilli oil

Horiatiki Salad

Traditional greek salad, marinated tomato, assorted pickles, Feta

• MAIN •

Braised Lamb Ragu

18 hour tomato braised lamb, homemade linguine, ricotta

OR

Crispy Salmon

Soy Glaze, egg-fried brown rice

• DESSERT •

Fresh Fruit Salad

Coconut Sorbet

