






# NATIONAL DAY 2024

THREE COURSES... 98 per person


 Lacto-Ovo Vegetarian  Gluten-free

## FIRST

**ENDIVE & GORGONZOLA SALAD**   Pecan Nut & Sesame Granola, Pumpkin Seed Vinaigrette

**BURRATA**  Roasted Peach, Arugula, Prosciutto Di Parma, Almond, Aged Balsamic Vinegar

**YELLOW FIN TUNA TARTARE**  Aleppo Style Red Pepper & Walnut Purée, Avocado, Potato Cracker

**FREMANTLE OCTOPUS**  Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata

**ARTEMIS BEEF TARTARE**  **opt** Caper, Cornichon, Quail Egg, Toasted Sourdough

**DUCK LIVER & PORK PÂTÉ EN CROÛTE** Cornichon, Pickled Apricot, Romaine Salad

**MAINE LOBSTER TAIL**  **supp +\$28** Roasted Garlic Purée, Cheddar Fondue, Crispy Potatoes, Paprika Oil

## SECOND

**QUINOA "FALAFEL"**   Cumin Hummus, Zhoug, Tahini, Tomato Salsa

**CHERRY TOMATO & ALMOND TART**  Yoghurt Labneh, Young Leaf Salad, Oregano Vinaigrette

**BRAISED BEEF CHEEK** Orzo Pasta, Kampot Pepper, Beef Jus, Pecorino Romano, Aged Balsamic Vinegar

**BLACK COD**  **opt** Crushed Carrot, Escabeche Vegetable, Saffron & Mussel Velouté

**CHICKEN BREAST**  Creamy Polenta, Eggplant Caponata, Chicken & Thyme Jus

**IBERICO PORK LOIN**  Chorizo & White Bean Cassoulet, Sauerkraut, Pork Jus

**MOROCCAN LAMB CHOPS**  "Souvlaki" Spice, Tomato Rice Pilaf, Yoghurt, Confit Garlic, Lamb Jus

**BLACK ANGUS STRIPLOIN**  **supp +\$28** 220g, MBS 4/5, Charcoal Steak Rub, served with Romaine Lettuce

## TO SHARE FOR TWO

**AUSTRALIAN F1 WAGYU "CÔTE DE BŒUF"**  **supp +\$45 per person** 900g MBS 6/7, served with Grilled Asparagus

### ADDITIONAL SIDE DISHES

**GRILLED ASPARAGUS**   "Sauce Choron", Tomato Hollandaise 18

**CHOPPED GREEK SALAD**   Cucumber, Tomato, Red Pepper, Oregano, Feta 14

**POTATO HASH**  Crème Fraîche, Bottarga, Chive, Wild Fennel 18

## THIRD

**RASPBERRY FRANGIPANE**  Almond, Rose & White Chocolate Cream, Oolong Tea Gelato

**COCONUT RICE PUDDING**  Strawberry, Rice Crispy, Black Sesame Gelato

**DARK CHOCOLATE TART**  70% Guanaja Chocolate, Cookie Crumble, Cardamon Tuile

EXECUTIVE CHEF **OLIVER HYDE**  
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**