



# SHARING-STYLE EVENT MENU \$850

## AMUSE BOUCHE

Fine de Claire No.3 (France)  
2 pcs per person

## STARTERS

Lobster Bisque Soup per person

Chicken Caesar Salad  
Baby Gem, Pancetta, Croutons, Chicken

Burrata, Heritage Cherry Tomato, Modena Vinegar

## MAINS

Kettyle Ireland Salt Moss Tomahawk  
Served with: French Fries, Green Peppercorn Sauce  
Roasted Garlic and Roasted Shallot

Whole Line-Caught Atlantic Sea Bass, Roasted Vegetables

Gorgonzola & Mascarpone Ravioli  
Butternut Squash, Pickled Shallot & Pine Nuts (V)(N)

## DESSERT

Chocolate Ale Cake, Salted Caramel, Chocolate Ice-Cream

Earl Grey Basque Cheesecake, Vanilla Ice-Cream, Earl Grey Chocolate

Please inform your server upon placing your order if you have any concern of food allergy

All prices are subject to 10% service charge



# SHARING-STYLE EVENT MENU \$650

## STARTERS

Mushroom Soup

Classic Caesar Salad, Baby Gem, Pancetta, Croutons

Burrata, Heritage Cherry Tomato, Modena Vinegar

## MAINS

Stockyard Australia Porterhouse 900G  
Served with: French Fries, Green Peppercorn Sauce,  
Roasted Garlic and Roasted Shallot

Whole Line-Caught Atlantic Sea Bass, Roasted Vegetables

Porcini & Wild Mushroom Risotto (v)

## DESSERT

Chocolate Ale Cake, Salted Caramel, Chocolate Ice-Cream

Earl Grey Basque Cheesecake  
Vanilla Ice-Cream, Earl Grey Chocolate Sauce

Please inform your server upon placing your order if you have any concern of food allergy

All prices are subject to 10% service charge