



starters  
(to share)  
+  
main  
+  
dessert  
+  
drinks

# Brunch

available at 12-3PM on weekends and public holidays  
this brunch menu requires the participation of the entire table

**\$388**

## smoked fish platter

*smoked eel, salmon, mackerel, cured beetroot salmon*

## burrata salad

*arugula salad, cherry tomato, balsamic glaze*

## squid ink, cod & potato, mac & cheese croquettes platter

*served with cajun & truffle sauce*

## scampi & crab meat agli olio tagliatelle

*crab meat, grilled scampi, fresh handmade tagliatelle*

## burrata farfalle pomodoro

*burrata cheese, fresh handmade farfelle pasta, creamy pomodoro sauce*

## baked truffle macaroni and cheese

*with truffle cream and grated parmesan cheese*

## lobster risotto

*Boston lobster, tiger prawn dice, lobster bisque & ricotta cheese*

## wagyu beef cheek bourguignon

*with mashed Spanish agria potato*

## steak frites (+\$78)

*wagyu zabuton steak with Michelin 3 stars Chef Pierre Koffmann's signature chips*

## cake selection

## coffee or tea (white coffee +\$18)

**STARTERS**  
(everything to share)

**MAINS**  
(choice of 1)

**DESSERT**

**DRINKS**

## FANCY SOME WINE?

Enjoy 15% off for all wine flights! Please check our wine flight menu.