



CHEF'S TAVERN

SNACKS

✓ Sourdough Bread Served with Brown Butter	11
Stuffed Salad Butter Lettuce, Sauce Gribiche, Marinated Shrimps, Lobster Foam	14
Anchovy Puff Pastry Olives, Chives, Lemon Zest, Horseradish	12
Smoked Trout Capers, Whipped Ricotta, Trout Caviar, Onion Rings, Ciabatta	15
Spicy Tuna Tartare Tempura Shiso	18
Lobster Bisque & Prawns Roll Brioche, Coconut Foam, Thai Flavours	10

COLD CUTS

Tyrolean Speck Served with Piparras Peppers	12(50g)/ 22(100g)
Prosciutto San Daniele Ham Served with Piparras Peppers	14(50g)/ 26(100g)
✓ Trio of Cheese (Comté, Époisses, Aged Cheddar) with Accoutrements	22

MORE SUBSTANTIAL

Schnitzel Wiener Art Pork Chop, Cranberries, Caper Butter, Butterhead, Potato	28
Late Night Prawn & Lobster Ramen Red Argentinian Prawns, Ramen, Lobster Bisque, Chilli, Spring Onions	24
New Zealand Monkfish Roasted NZ Monkfish, Piquillo Pepper & Tomato Concasse, Capers, Chilli, Parsley, Espelette Pepper, Szechuan Chicken Jus	32
Tajima Wagyu Striploin MB 6-7 (160g) Caramelized Onion Puree, Creamer Potatoes, Juniper Crumble, Brown Butter Hollandaise, Veal Jus	55
Maple Leaf Duck Seared Duck Breast, Duck Ragout, Pommes Purée, Green Asparagus, Jus	32
✓ Pumpkin Risotto Broccolini, Pickled Pumpkin, Roasted Pumpkin, Artichoke Chips	30

SWEETS

Apple Tarte Tatin Mascarpone Crème, Tahitian Vanilla Ice Cream	14
Single Scoop Ice Cream Choose from Pistachio / Dark Chocolate / Vanilla	6
White Peach Mousse Sable Cookies, Oolong Tea Ice Cream	14
Frozen Coconut Parfait Pineapple Sorbet, Gula Melaka Sauce	14
Chocolate Gateau Milk Chocolate Chantilly, Basil, Mandarin Orange Sorbet	15

Prices displayed are subject to prevailing service charge and GST