

PORTERHOUSE LUNCH SET



SOUP (Choice of one)

✔ **SOUP OF THE DAY:** healthy selected from our Chef upon seasonal vegetables

LOBSTER BISQUE: dash of fresh cream.....+48

TO START (Choice of one)

✔ **BRUSSELS SPROUT SALAD:** walnut | pecan nut | pomegranate | cranberry dressing |cranberry

✔ **EGGPLANT & FETA CHEESE:** smoked paprika | black olives | caraway seeds | bread crumb

IBERICO HAM CROQUETTE: zucchini & curry sauce | rocket.....add +118 for additional Black Truffle

TRIO OF OYSTER: whimsically dressed.....+38

TO CONTINUE (Choice of one)

✔ **MORELS MUSHROOMS TAGLIATELLE:** parmesan cheese | cream

INFAMOUS BURGER: chargrilled beef patty | velveeta cheese | crispy smoked bacon | fried egg | tomato & lettuce

CHICKENLICIOUS BURGER: fried chicken leg | lettuce | gherkins | ranch dressing

SMOKED SALMON BAGEL: sour cream | watercress | sesame seeds | shallots | fries

AUSTRALIAN BLACK ANGUS BEEF CHEEK: baby vegetables | garlic mash potato | ruby red port wine sauce

BARBECUED SPATCHCOCK POUSSIN: charred corn | roasted tomato | coriander

EGG & TRUFFLE: fried Japanese egg | Spanish ham | taleggio cheese fondue | 3g Australian winter black truffle.....+178

TRUFFLE TAGLIOLINI: white truffle butter sauce | parmesan cheese | 5g Australian winter black truffle.....+158

GRILLED HALF BOSTON LOBSTER: herbs butter.....+128

STEAK & FRIES: Australian Pure Black Angus: Striploin | Rib Eye (7oz | 200g).....+148

WAGYU STRIPLON: Australian Pure Wagyu: Striploin M5 (7oz | 200g).....+208

SIDE DISHES +68

CAJUN DUSTED FRIES: parmesan cheese

TRUFFLE MASH: truffle cream

BROCCOLINI: garlic butter

SMOKED CHEDDAR MAC N' CHEESE: parmesan cheese

DESSERT (Choice of one)

CRÈME CARAMEL: vanilla pudding | caramel sauce

YUZU PUFF: yuzu curd | whip cream | lemon peel

GLASS OF WINE sommelier's pick +50

COFFEE or TEA +35

248 per person

FROM OUR À LA CARTE

Salmon Caesar: croutons | caesar dressing | poached salmon | slow cooked egg 218

✔ **Burrata & Tomato:** burrata cheese | roasted cherry tomato | dried pesto | sour dough 208

Seared Spanish Octopus: ndujia | crushed potato | freeze dry capers | squid ink mayo 208

Duo Of Ham: 20m Parma Ham San. Giacomo "Sala Baganza-Parma, IT" | 36 m Iberico Bellota Ham Blazsquez "Salamanca SP" 198

Lobster Linguine: fennel & fennel seeds | fresh tomato sauce | basil 338

Piedmonts Style Ravioli: cheese fondue | pumpkin puree | shaved truffle | veal jus | burrata dressing | hazelnut 218

Smoked-roasted Scottish Salmon: garlic mashed potato | baby vegetables | black olives dust | dehydrated pesto 298

All price are subject to 10% service charge