

## BIRTHDAY MENU \$98++ PER PERSON

### SHARING STYLE

MINIMUM ORDER OF 2 PERSONS

PRE-ORDER OF 3 DAYS IN ADVANCE

---

### Bread & Butter

*Sourdough Bread* Roasted Yeast & Butter

### Entrée

*Deluxe Seafood Platter* Raw oyster, Raw sweet amaebi, Raw Hokkaido scallops. Raw tuna chutoro, cold-smoked salmon, Crab rilletes, Ah Hua Kelong tiger prawn with condiments dressing

### Choice of Mains

*Ibérico Pork Jowl* Stout & lemongrass marinated, shiso, green goddess, fermented leek

*Local Barramundi from Kuhlbarra* Turmeric marinated, grilled in banana leaf, shallot & herbs

*Wagyu Tri-Tip* Westholme, Australia, in-house dry-aged with dry koji, grilled broccolini (Additional \$10++)

*Local Seabass* Pan seared, beer malt risotto, dill, daikon

### Sides

*Romaine Lettuce* Citrus dressing, nashi pear, radish, parsley

### Dessert

*Tiramisu* Rum, coffee, mascarpone, malt caramel

*Birthday Baked Alaska* flaming meringue, strawberry sorbet, chocolate feuilletine