

# Festive

S e a s o n



Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



# CHRISTMAS LUNCH FESTIVE 2023 MENU

## FIRST COURSE

Snapper Toro Caviar with Cilantro Dressing

## SECOND COURSE

Salmon Dry Miso with Jalapeño Dressing

## THIRD COURSE

Chef's Nigiri Selection

## FOURTH COURSE

Lobster Tempura Spicy Garlic

## FIFTH COURSE

Chilean Seabass Pomegranate Miso

## SIXTH COURSE

Wagyu Beef Dashi Ponzu

## DESSERT

Christmas Special