



## FATHER'S DAY LUNCH SET MENU

Available on 20 & 21 June 2026



**\$438/ person**

*small bite + starter + main + dessert*

*served with Coffee / Tea / Soft Drink / Orange Juice*

### SMALL BITES (choose one)

#### Scallop Tart

*Smoked Scallop, Vanilla Seed,  
Spicy Mango Chutney in Feuille De Brick*

#### Tamago Sando

*Japanese Egg Salad with  
Black Truffle Mayo, Chives & Truffle Moss*

### STARTERS (choose one)

#### Wagyu Tartare

*Raw Beef with Classic French-style Condiments,  
Cured Egg Yolk & Smoked Mayonnaise*

#### Kampachi Salad

*Amberjack Sashimi, Avocado Emulsion with  
Orange Segment & Pickled Ginger Blossom Dressing*

#### Charentais Melon

*French Melon, Wagyu Bresaola, Herbs Salad,  
Toasted Hazelnuts with Champagne Vinaigrettes*

**Complimentary Dish for  
Your Beloved Father**

**+150 enjoy A5 Wagyu Beef Sashimi with Kyushu Soy & Wasabi**

### MAINS (choose one)

#### Wagyu Beef

*Japanese A5 Wagyu Rump, Pomme Purée,  
Grilled Asparagus, Parsley Oil & Red Wine Jus*

#### Yaki Hamadai

*Grilled Red Snapper, White Bean, Cherry Tomato Ragù  
with Lemon Gel & Basil Oil*

#### Hatcho Nabe

*Dark Miso Wagyu Beef Stew, Braised Vegetables,  
Mashed Potato & Oba Leaf Chiffonade*

#### Iberico Pork

*Grilled Pork Pluma, Baked New Potato with  
Akadama Port Wine Reduction*


### DESSERTS (choose one)

#### Caramel Flan

*Baked Vanilla & Caramel Pudding with  
Crunchy Honeycomb & Caramel Sauce*

#### Pain Perdu

*Brioche French Toast, Black Kuromitsu Sugar &  
Strawberry Sorbet*

 Elevate your lunch experience with our curated **wine / cocktail / mocktail** pairing

**\$108 for 2 glasses | \$158 for 3 glasses**



## FATHER'S DAY DINNER MENU

Available on 20 & 21 June 2026



**\$888/ person**

*amuse bouche + small bite + starter + soup + 1<sup>st</sup> main + 2<sup>nd</sup> main + dessert*

Savour each dish with our curated wine pairing:

**\$168 for 3 glasses / \$198 for 4 glasses**

### SMALL BITE

#### Hokkaido Shiraoi

*Wagyu Bresaola, Charcoal Puff,  
Miso Cauliflower Purée & Toasted Sesame*

*Vignerons de Buxy Bourgogne Chardonnay, Burgundy | France*

### STARTER

#### Kampachi Tartare

*Salmon Roe with Lemon Gel & Coriander Cress*

*Wairau River, Sauvignon Blanc, Marlborough | New Zealand*

**+\$150 enjoy A5 Wagyu Beef Sashimi with Kyushu Soy & Wasabi**

**Complimentary Dish for  
Your Beloved Father**

### SOUP

#### Clear Consommé

*Wagyu Bouillon, Black Truffle Pearls*

### 1st MAIN (choose one)

#### Ebi Kushi

*Horseradish Cream, Ebi Mayonnaise,  
Bubuarare, Purple Shiso*

*Pikes Hills & Valleys Riesling,  
Clare Valley | Australia*

#### Gyu Kushi

*Japanese Karashi Mustard Miso with  
Furikake & Oba Chiffonade*

*Aimery, Cabernet Sauvignon, Pays d'Oc IGP | France*

#### A5 Wagyu Beef Sukiyaki

*with Grilled Nasu & Sansho Pepper  
+\$150*

### 2nd MAIN (choose one)

#### Lobster Tail

*Grilled Maine Lobster Tail, Vegetable Trio with  
Lemon Beurre Blanc & Sorrel Leaf*

*La Chablisienne Pas Si Petit Petit Chablis | France*

#### Wagyu Ichibo

*A5 Wagyu Rump Cap with Potato Fondant,  
Confit Shallots & Demi-glace*

**+\$100 upgrade to Japanese A5 Tenderloin Steak**

*Tscharke Shiraz, Barossa Valley | Australia*

### DESSERTS (choose one)

#### Charred Pavlova

*Italian Meringue with Passion Fruit Sorbet,  
Mango Coulis & Toasted Marshmallow*

#### Chocolate Crémeux

*Dark Chocolate Ganache, Caramelized Hazelnuts,  
Honeycomb Crunch & Smoked Sea Salt*

Subject to 10% service charge

2026-06-03