

TIPPLING CLUB

Lunch

June 2019

NEW SEASON POTATO

cultured cream, smoked eel & potato broth

BEEF TARTARE

classic condiments

HOKKAIDO SCALLOPS

normandy carotte de sable, citrus, madras

ROASTED FOIE GRAS (+\$10)

braised leeks, garlic, jus gras

BORSCHT RISOTTO

#wearenotjoking

BBQ SPRING CABBAGE

green apple, XO, shiitake dashi, hazelnut cream

SEA BASS

roasted fennel, sea asparagus, yuzukoshu beurre blanc

MOTTANAI LAMB (+\$15)

salsa verde, goats curd, white asparagus

RHUBARB

hibiscus, matcha, saffron custard, myoga

WHITE CHOCOLATE & AVOCADO MOUSSE

alphonso mango, thai basil

CHEESE OF THE DAY (+\$10)

LAMINGTON SOUFFLÉ

raspberry jam, mini magnum

2 courses \$46++

3 courses \$60++

tippling

club

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