

DINE-IN MENU

90\$ | WINE PAIRING \$45

AMUSE

P.R.OSÉ IT

FIRST

LIGHTLY SMOKED COHO SALMON

Potato rosti, Salmon Roe, Avocado Crème Fraiche

Campbell Sauvignon Blanc NZ

SECOND

CARNAROLLI RISOTTO

Black Perigord Truffle, Slow Cooked Leeks, La Sauvagine

Garnier & Fils 'Bourgogne Epineuil' Pinot Noir Burgundy

MAIN

BRAISED LAMB SHANK

Roasted cauliflower, caper, olive condiment

Silver Palm Cabernet Sauvignon Sonoma/Napa

DESSERT

DARK CHOCOLATE CHEESECAKE

Quince marmalade, white chocolate mousse

Warres Warrior Port finest Reserve

CHAMPAGNE FEATURE

La Chapelle Brut Premier Cru Ecrin [100] | Canard-Duchêne Brut Cuvée Léonie [120]
Nicolas Feuillatte Brut Réserve Exclusive Rosé [150]

TAKEOUT PACKAGE

80\$ | PRE-ORDER ON TOCKTOGO

FOOD

ALSATIAN ONION TARTS

Caramelized onions, gruyere cheese, crème fraiche

BRAISED LAMB SHANKS

Cauliflower gratin, radicchio and black olives, grilled rapini

DARK CHOCOLATE CHEESECAKE

Quince marmalade, white chocolate mousse

BEVERAGE

Brunel de La Gardine "Côtes du Rhône" FR [56]

Beni de Batasiolo 'Barbaresco DOCG' Nebbiolo IT [76]

Silver Palm Cabernet Sauvignon Sonoma/Napa US [73]

HEATING INSTRUCTIONS

~Pre heat an oven to 350°F, place the onion tarts on a sheet tray and bake for 10-15mins or until warmed through, top with crème fraiche.

~ Place the bagged lamb shanks in a water bath at approximately 167°F [75°C] for 20- 30 minutes or alternatively remove the lamb shanks from the bag and place in a casserole dish, cover in foil and reheat in a 350°F oven for 20 - 30 minutes.

~ Remove the lid & place the foil containers of cauliflower gratin and grilled rapini in a 350°F oven for 15-20 mins or until hot, dress the radicchio salad last minute and serve.