

EMBERS

TASTING \$85PP
WITH MATCHED WINES \$155PP

Fresh oysters served natural with a gin dressing

NV Mumm Grand Cordon, Reims FR

Flame seared hiramasa kingfish, ponzu dressing, sesame, chilli, amaranth leaf

2016 Domaine Pichot Vouvray, Loire Valley, FR

Coffee cured & smoked duck breast, celeriac remoulade, hazelnut & orange salad

2018 Domaine de Chatillon Gamay, French Alps

24 hour slow roasted premium rib fillet, bearnaise sauce, carrots, jus

2016 Chateau Pey-bonhomme Les Tours, Bordeaux FR

Passionfruit soufflé with mango sorbet & crème anglaise

Giselle Pavlova Gin, white chocolate, passionfruit, tonic

• Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • All our food may contain nuts & shellfish.
• Surcharges apply to all Visa & Mastercard transactions (0.58%) & American Express (1.60%)