



Set Dinner Menu

5 Course Meal \$118

Amuse Bouche

Starter

Ama Ebi Carpaccio

Sweet Prawn | Ikura | Caviar | Uni | Citrus Fruits | Cress | Lemon Dressing

Pasta

Hokkaido Scallop | Squid Ink Pasta | Garlic | Chilli | Bottarga Powder

Ocean Catch

Black Cod | Potato Cream | Seasonal Vegetables | Frisee

Meat

MBS 7 Striploin

Potato Cake | Endive | Mushroom Ragu | Wine Jus

Dessert

Pistachio Parfait

Pistachio | Berries | Caramel Sauce



Set Dinner Menu

7 Course Meal \$198

Amuse Bouche

Trio Sashimi

Hokkaido Scallop Carpaccio

Citrus Fruit | Ikura | Caviar

Boston Lobster Salad

Melon | Ikura | Cress | Lemon Dressing

Homemade Pasta

Butter Sauce | Shave Fresh Truffle

Pan-seared Japanese Amadai Fish

Saffron Sauce | Zucchini Trumpetta | Cress

A5 Kagoshima Wagyu

Asparagus | Potato Cake | Mushroom Ragu

Tiramisu

Savoardi | Mascarpone | Kahlua Coffee Liqueur | Baileys