

**SEASONAL  
TASTING MENU  
LIMITED AVAILABILITY**

**\$110 PP  
+ TAX AND 20% GRATUITY**

**SPOT PRAWN CEVICHE**

cucumber and jalapeño aguachiles, coconut,  
avocado, citrus

- Add 1g caviar \$12

-

**SPOT PRAWN RAVIOLI**

Spot prawn and scallop mousse, prawn and  
cognac reduction, charred onion

- Add 2g Black truffle \$8

-

**SPOT PRAWN CROQUETTES**

butter poached spot prawns, crispy pork  
croquette, pomme purée,  
fava beans, apple, Port jus

-

**-ADD CHEESE COURSE**

3oz served from the trolley (\$18)

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**DARIA'S CREATION**

yuzu curd, finger lime, brown butter financier,  
apricot sorbet, basil foam

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**WINE PAIRINGS (12oz)**

**\$60 PP**

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Four course beverage pairing  
to accompany our tasting menu

A non-alcoholic cocktail pairing is also available  
Wine Director: Sarah McCauley

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