

Restaurant Week

DINNER SET MENU | \$58++

starter

Foie Gras

pan fried duck liver, ginger plum jam, almond candy, chicken jus

Pâtes de Crabe Truffe

summer black truffle, crab, kombu, caviar-tobiko medley

Fregola Salade de Kale

greek kale salad, cucumber, tomato, oregano, olives, capsicum, kale, celery, feta cheese

Chaudrée de Palourdes

cauliflower clam chowder, diced potatoes, smoke oil

Crevette *Supplement 8*

argentina red prawn, creamy millet, chimichurri sauce

main

Bar de Ligne

kuhlbarra seabass, dashi mushroom essence, potato mousseline, enoki crisp

Porc

iberico pork rack in porcini herb crust, potato mousseline, cabbage slaw, mustard sauce

Longe D'agneau

lamb loin in green herbs, sarladaise potato, parsnip puree, roasted garlic, mint jus

Entrecôte *Supplement 8*

tender valley steak mbs3+, pumpkin crémeux, garlic confit, aromatic, bordelaise sauce

Saint-Jacques *Supplement 12*

foley's scallop, kombu buttered lentils, parsnip puree, chimichurri, deep fried bonito

(min. 2-3 pax) sharing main

Salt Crusted Branzino on Opeh Leaf, 800g

greek seabass, herbs salt, chimichurri, lemon

Poulet Ras El Hanout, 1kg

roasted ras el hanout whole chicken, cumin coriander dill yoghurt, charred romaine

Côtes Courtes de Bœuf, 800-900g

Supplement 15 per pax

bone-in short ribs, confit garlic, truffle fries, almond broccolini

Côtes de Bœuf, 1.2kg (serves 3 - 4 pax)

Supplement 15 per pax

bone-in ribeye, confit garlic, truffle fries, baby carrot with labneh, almond broccolini

dessert

Cassis Noir

rich dark chocolate mousse, popping candy, cassis sorbet