

BAR MENU

OYSTER SERVICE

Traditional Accompaniments
6 count \$24

CAVIAR SERVICE

Steamed Milk buns, Scallion Pancakes
Irtysk River Reserve
1/2 oz \$55 1 oz \$100
Lay Betty Reserve
1/2 oz \$75 1 oz \$140

SEASONAL CRUDITE \$18

Garden Vegetables, Green Goddess
Hummus, Kalamata Olive

SHRIMP CAUSA \$19

Georgia Shrimp Salad, Avocado, Aji
Potato Mousseline, Pepper Relish

TRUFFLE AGNOLOTTI \$32

Perigord Truffle Agnolotti,
Truffle Vierge, Garlic, Brioche

FOIE GRAS DONUT \$25

Buttery, Brioche Donut, Whipped Foie
Gras, Raspberry Coulis



UNI TOAST \$28

Tasmanian Uni, Tare Sauce,
Yuzu Mayonnaise, Scallop,
Brioche

SWEETS

VERRINE \$16

Coffee Mousse, Caramel,
Amarula Ice Cream,
Brownie Bits, Raspberry Gel

PETITS FOURS \$10

Chef's Selection



All prices include a 20% service fee

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