

🎄 \$38 PER PERSON FOR LUNCH 🎄

The whole table is required to order from the menu Available Mon-Fri 25th November - 24th December



FIRST COURSE



SECOND COURSE

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SPIT ROASTED LEMONGRASS CHICKEN herb salad, charred lime, Thai chili

CHOICE OF

ROASTED ARCTIC CHAR

brown butter tamarind sauce, delicata squash, maitake mushroom

BLACK ANGUS BAVETTE

soy-garlic butter, crushed fingerling potatoes, watercress (\$10 supplement)

ACORN SQUASH STICKY RICE

mushroom xo, brown butter sauce



DESSERTS			
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	CHOICE OF		
A.	PECAN PIE	SAKE EGGNOG TRIFLE	
	soy sauce ice cream	Panettone sponge, caramelized almonds	*

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.