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PRESENTS

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### 31 DECEMBER 2024 3-COURSE MENU \$98++ PER PAX 1ST SEATING: 6PM

Bread House-Made Brioche | Smoked Macadamia Butter

### 1st Course Hirame Crudo

Australian Flounder | Preserved Daikon Radish | Mandarin Ponzu | Basil Oil

## 2nd Course

Wood Fire Grilled Wagyu Short Rib MBS 8 Gruyère Potato Gratin | Beef Fat Confit Shallots | King Trumpet Mushrooms | Truffle Béarnaise Sauce

OR

#### Coal Roasted Free Range Chicken

Herb Stuffed Chicken Ballotine | Grilled Baby Leeks | Tuscan Kale | Creamy Morel Sauce

## 3rd Course

#### Guanaja Chocolate

Chocolate Shell | 70% Guanaja Mousse | Flourless Chocolate Sponge | Hazelnut Praliné Gelato Chocolate Crisp

# KAARLA QUMI.

All prices are subject to 10% service charge & prevailing government taxes. Kindly inform us about your dietary restrictions and/or food allergies upon ordering.