MOTHER’S DAY TAPAS LUNCH

$308 per person
Served from 11:30am to 2:30pm

APPETIZERS (CHOICE OF TWO)

OBE Organic grass fed beef tartar
Smoked paprika, grilled sour dough

64ºc hens egg, creamed corn, crisp quinoa

Cobb salad
Baby butter lettuce, gorgonzola, jamon

Smoked black cod rillettes
House-made lavash

Scallop ceviche
Fennel pollen, cucumber

Langoustine sashimi (2 pieces) (additional $40)
Fuji apple gel, caviar

Mini charcuterie (additional $40)
Ibérico chorizo, 48 months Ibérico ham
Mixed olives, lavash

MAINs (CHOICE OF ONE)

Fresh house-made tagliatelle
Beetroot, goats cheese

Slow roasted organic chicken breast
Creamed potato, black termite mushroom
Baby pak choi

Confit salmon and New Caledonia prawns
Chorizo and manchego sauce,
Creamed potatoes, parmesan crisp,
Grilled broccolini

Miso marinated black cod (additional $80)
New Caledonian prawn, potato
Avocado purée

OBE wild Hereford ribeye (additional $80)
Soy glazed braised beef, garlic,
House-made triple cooked chips

DESSERT STATION

Pistachio raspberry mousse cake
Mango passionfruit mousse cake
New York cheese cake
Strawberry panna cotta
Oolong tea cream brulée
Vanilla mille feuille
Chestnut Mont Blanc tart
Single origin dark chocolate mousse
with caramel sauce
Assorted macaron
Ice cream and condiments
Waffle cone

TOP UP

$398 for a Symphony of Seafood
(good for 2 persons)
Alaskan king crab legs (150g)
Fresh seasonal oysters (4 pieces)
Hokkaido scallop (4 pieces)
Served with three sauces:
yuzu koshu-mayo, bergamot ponzu, cocktail

$298 per person for Free Flow of
Laurent-Perrier Brut Champagne N.V.,
House wines, selected craft beer,
Fresh juices and soft drinks

Price is subject to a 10% service charge.
Top up offers cannot be used in conjunction with other
discounts or privileges.
All menu items are subject to change due to seasonality and
availability.