

CHEF'S TABLE

SURF & TURF TOWER

December 20th, 2024, to January 1st, 2025

6:00 PM to 9:30 PM

SUITABLE FOR 2 OR SHARING | \$175.00 PER SERVING

Once again, the time has come, let's this Festive to start with flavors from seafoods & meats to your taste buds with Chef John Khallenda at Chef's Table.

1st TIER

USDA FILLET MINGON

bone marrow red wine sauce

POACHED LOCAL CRAYFISH

honey glaze carrots

SF

2nd TIER

CRUSTED RACK OF LAMB

mustard grain sauce

D G

A LA PLANCHA PRAWNS

brushed with ginger soy sauce

SF

3rd TIER

GRILLED LOCAL LOBSTER TAIL

garlic, marinated, rosemary, butter

D SF

GRILLED PAPRIKA OCTOPUS

JACKET POTATO

D

VEGETABLE MEDLEY

V

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan VG vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST.

Please advise of any food allergies or dietary restrictions.