

## Begin

Freshly Shucked NZ Oysters  
Half Dozen \$30  
One Dozen \$48

Freshly Baked Rustic Bread With Dips \$12

Tiger Prawn Salad \$22  
With Couscous, Pomegranate, Mint & Persian Feta

Wagyu Carpaccio \$20  
With Lemon Truffle Dressing,  
Wild Rocket, Parmesan & Truffle Shaving

Caesar Salad \$18  
With Romaine, Poached Eggs, Anchovy  
Pancetta, Parmesan Crisp & Roasted Garlic Dressing

Maguro Tuna Nicoise \$22  
French Beans, Cherry Tomatoes, Quails Eggs &  
Potatoes

## Teaser

Prawn Skewers \$22  
Bacon Wrapped Tiger Prawns With Garlic Aioli

Smokey Cheesy Oysters \$22  
Grilled Oysters, Garlic Butter & Mozzarella Cheese

Vongole In The Pot \$20  
Fresh Basil, Garlic White Wine, Tomato Salsa  
With Toasted Baguette

Pan Seared Foie Gras \$28  
Star Fruit Salsa & Brioche

Wild Mushroom Cappuccino \$16  
With Hazelnut Foam

## Communal Menu @ \$88++ Per Pax ( Minimum 2pax )

"The World's A Stage, All The Food & Drinks Merely It's Players,  
They Have Their Entrances, Their Exits & Play Many Parts.  
Around The Table We Gather. To Great Friends & Conversations."

*Executive Chef Dean Scott Phillips*

### Taste

Wild Mushroom Espresso + Smoked Salmon  
Bruschetta + Hokkaido Scallop Skewer With  
Starfruit Salsa + Greek Salad + Vegetable Crudités

### Indulge

*Char-Grilled With Choice Of Any 2 Mains,  
Served with Sides, Condiments & Sauce,  
Add \$20 For Additional Mains*

New Zeal & Rack Of Lamb 180g

USA Kurobuta Porkloin 180g

Australian Rib Eye Steak 180g

Australian Tenderloin Steak 180g

French Baby Chicken 350g

Boston Lobster 450g

Maguro Tuna Loin 200g

Red Snapper 350g

King Tiger Prawns 120g

### Sides

Grilled Asparagus + Mexican Grilled Corn + Mash  
+ Seasonal Vegetables + Fries

### Sauce

Wild Mushroom + Bordelaise + Lemon Garlic  
Butter  
+ Pink Peppercorn

### Delight

Profiteroles + Pannacotta + Warm Chocolate  
Fondant

## Indulge

Angel Hair Pasta With King Tiger Prawns, Smoked Sea  
Urchin Butter, Ebi Sakura & Vine Tomatoes \$3  
8

Cotton's Hand-Chopped Beef Burger \$3  
Portobello Mushroom, Fontina Cheese & Truffle Fries 0

Slow Braised Oxtail With Paris Mash & Ratatouille \$3  
2

King Boston Lobster Risotto, Cream Cheese \$4  
8

## Our Signature Smoked Husk Char-Grilled

*All Served With Choice Of 2 Sides & Sauce*

### Sides

*Asparagus, Mexican Corn, Mash, Seasonal Vegetables Or Fries*

### Sauce

*Wild Mushroom, Bordelaise, Lemon Garlic Butter Or Pink  
Peppercorn*

New Zealand Rack Of Lamb \$3  
8

USA Kurobuta Porkloin \$3  
6

Australian Rib Eye Steak \$3  
8

Grain-Fed Tenderloin Steak ( 200g cut ) \$4  
( 400g cut ) 6

\$8  
8

French Baby Chicken \$3  
6

King Boston Lobster \$8  
8

Maguro Tuna Loin \$3  
0

Australian Ocean Trout \$4  
2

Australian Fillet River Barramundi \$3  
6

Whole Market Fresh Red Snapper \$3  
2

**Surf & Turf** served with sides, condiments & sauce

*\$98++ select three meat or seafood ( 550g )*

*\$118++ select four meat or seafood ( 720g )*

**Desserts \$14 Each**

All prices are subjected to 10% service charge & prevailing  
government taxes.

Mango Pannacotta

Smooth Vanilla Pannacotta, Coconut Biscuit, Mango,  
Passion Fruit, Raspberry Macaroon & Raspberry Sauce

Warm Chocolate Fondant

Couverture Dark Chocolate Fondant, Vanilla Bean Ice  
Cream (Allow 15 Minutes)

Profiteroles

Salted Caramel Ice Cream, Hot Chocolate Sauce &  
Almond Flakes