



Restaurant Week Menu \$58

Seared Halloumi

mint cherry tomato chutney / mint oil
or

Grilled Caesar

garlic croutons / parmesan / white anchovy / classic dressing
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**Braised Lamb**

harissa mashed potato / charred eggplant /  
crunchy mint gremolata / mint oil  
or

**Truffled Mac and Cheese**

creamy 5-cheese mornay / shaved black truffles /  
torchio pasta  
add lobster >> +\$15  
or

**Fish in Paper**

lemon chive butter / beluga black lentils / spring asparagus  
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Earl Grey and Apricot Crème Brûlée

or

Chocolate and Blood Orange Tart

candied blood orange / hazelnut chantilly
or

**2020, Chateau Fontaine, Sauternes,
Bordeaux, France**



\$58

*Not Including Tax or Gratuity