

WINE & WAGYU

SEPTEMBER – OCTOBER MENU



1.

WAGYU CAVIAR TOAST

wagyu pave flap SB 9+ on brioche with crème fraîche
& sturgeon baerii caviar.

HIDING CHAMPION SAUVIGNON BLANC

2.

RIB EYE OF THE FILLET

seared scallop atop wagyu rib eye SB 6-7 finished with chimi butter.

FARMER'S HEART GRENACHE

3.

THE SKEWERS

tuna loin & centre-cut wagyu tenderloin SB 8-9, hibachi-grilled
& finished with beef jus & pickled onion.

12TH MAN CHARDONNAY

4.

TORTELLINI

poached lobster tail & slow-braised wagyu beef neck SB 8-9.
served with crustacean bisque & sherry jus.

2025 DRY GRENACHE ROSE

5.

SPINALIS STEAK

spanner crab mousse with asparagus, aji amarillo cream & pea purée.

RSW SHIRAZ

6.

COFFEE SEMIFREDDO

with chocolate hazelnut sauce & toasted hazelnuts

WOODHENG SHIRAZ

