SHARED TASTING MENU

CLASSIC WINE PAIRING 75 PP
PREMIUM WINE PAIRING 125 PP

CHEF'S CHOICE TASTING MENU

5 COURSES | 165 PP

CHEF'S SNACKS

[+] ADD ON:
THREE FRESHLY SHUCKED OYSTERS 24 PP
wakame oil, finger lime (A) (gf, df)

SWORDFISH CRUDO
pomegranate, crème fraîche, smoked olive oil (A) (gf)

CHARRED CALAMARI
garlic cream, charred corn salsa (I) (gf)

MORETON BAY BUG SPAGHETTINI
XO shellfish emulsion, Thai basil oil (M)

WESTHOLME WAGYU STRIPLOIN
horseradish cream, charred spring onion, jus (gf, df)

[+] ADD ON:
INDIVIDUAL CHEESE 11 PP
with accompaniments

PARIS BREST
hazelnut praline, caramelised choux, milk ice cream (n)

SAILS SIGNATURE TASTING MENU

6 COURSES | 195 PP

CHEF'S SNACKS

[+] ADD ON:
THREE FRESHLY SHUCKED OYSTERS 24 PP
wakame oil, finger lime (A) (gf, df)

SWORDFISH CRUDO
pomegranate, crème fraîche, smoked olive oil (A) (gf)

HOKKAIDO SCALLOPS
green dashi espuma, daikon, wasabi (I) (gf)

MORETON BAY BUG SPAGHETTINI
XO shellfish emulsion, Thai basil oil (M)

WHESTHOLME WAGYU SCOTCH FILLET
chat potatoes, cos salad, Bordeaux butter (gf)

[+] ADD ON:
INDIVIDUAL CHEESE 11 PP
with accompaniments

PRE DESSERT
chef's choice palate cleanser (gf)

PARIS BREST
hazelnut praline, caramelised choux, milk ice cream (n)

PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free
(n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.