

PACIFIC

Pacific Beach Dinner Tasting Menu \$350/pp

Amuse-Bouche

Tuna, Cashews, Sweet & Spicy Dressing
Yuzu pearls, mint & basil, crispy rice cracker

Fish of the Day Ceviche

Coconut, Lemon & with fermented potato chips

Prawns Wrapped in Rice Noodles “Crispy Prawns”

Fermented garlic & honey, prawn-head oil

Beef Tenderloin

Charred baby corn, gem lettuce, nori beurre blanc
Poached oysters, cuttlefish, caviar

Frozen Nougat

Salted caramel, fresh mango
Inside the nougat: kalamansi, apricot, raspberry,
caramel

*A glass of Champagne to begin, a glass of white or red
wine to enjoy with dinner, and an Espresso Martini to
finish with the evening.*

Please note that item availability can change based on seasonal and supply factors.
A 10% Sunday surcharge and 15% Public Holiday surcharge apply.