Group Menu 3

STARTERS

CHARRED WITLOF & BURRATA SALAD
Preserved Lemon + Sundried Tomato + Rocket

PAN-SEARED SEA SCALLOPS
Lobster Bisque + Chorizo + Charred Chives

TOSA AKAUSHI WAGYU TATAKI
Ponzu + Miso + Fresh Wasabi

GRILLED VEAL TONGUE
Black Garlic Aioli + Kimchi + Green Apple

MAINS

AUSTRALIAN WAGYU BEEF TENDERLOIN
Maitake Mushroom + Red Wine Reduction + Rosemary

IBERICO PORK PLUMA
Chimichurri + Leek + Hazelnuts

PRESERVED BLACK TRUFFLE RISOTTO
Crème Fraiche + Parmesan + Chardonnay

CIOPPINO
King Crab + Clams + Scallops

SIDES

POTATO LEEK GRATIN
MIXED GREEN SALAD
GRILLED ASPARAGUS

DESSERTS

PAVLOVA
Mango + Thai Basil + Toasted Coconut

STICKY DATE PUDDING
Butterscotch Sauce + Vanilla Ice Cream

FLOURLESS DARK CHOCOLATE CAKE
Chocolate Sauce

3,500++ per guest

for groups of 10 or more

MENUS ARE SUBJECT TO CHANGE
BASED ON MARKET AVAILABILITY
+10% SERVICE CHARGE +7% VAT

EAT ME RESTAURANT