



OMAKASE 6 COURSE

(AVAILABLE ENTIRE TABLE ONLY / NO ENTERTAINMENT CARD ACCEPTED)

\$100 PER PERSON
CHEF'S SELECTED FIXED TASTING COURSE

WINE PAIRING

\$45 PER PERSON

~ 1ST ~

SALMON SASHIMI (DF) (GFO)
SAN MARTINO NV / PROSECCO / ITALY

~ 2^{DN} ~

CAVIAR PASTA
PIKE & JOYCE / PINOT GRIS / SA

~ 3RD ~

FISH / SEAFOOD OF THE DAY
ROSILY VINYARD / CHARDONNAY / WA

~ 4TH ~

DUCK BREAST (DF) (GF)
(Add FOIE GRAS - Limited Offer + \$10)
LE FRAGHE / BARDOLINO / ITALY

~ 5TH ~

BEEF TENDERLOIN STEAK (DF) (GFO)
XANADU / DJL CABERNET SAUVIGNON / WA

~ 6TH ~

BLACK SESAME GELATO (GF)
UMENOYADO / LYCHEE SAKE / JAPAN

PRICES INCLUSIVE G.S.T / NO SEPARATE BILLS / EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED
BYO (WINE ONLY) \$5 PER PERSON / BYO CAKE \$ 5.00 PER CAKE + \$1.00 PER PERSON