

1ST TILL 10TH OF THE MONTH

MEAT YOUR SAKE

Carnivore's Platter • \$155
500g ribeye, 900g whole roasted chicken, 550g pork ribs, sautéed garlic mushroom, fried baby potatoes

Kiku Masamune Koujyo Junmai 720ml • \$58
peach, pineapple, tropical flavors

Tamano Hikari Junmai Ginjyo Aomanekitsune 720ml • \$62
nashi pear, cream, melon, steamed rice

Ozeki Osakaya Chobei Daiginjo 720ml • \$79
rich, fruity, easy drinking

Butcher's Platter • \$199
500g ribeye, 6 pcs baby lamb rack, yuzu slaw
3 pcs iberico pork rack, fried baby potatoes,

Kubota Senju Ginjyo 720ml • \$65
caramel, cacao, dried fruits

Okunomatsu Junmai Shinbun Maki 720ml • \$65
banana, pear, white flowers, melon, yogurt

Naraman Junmai Ginjyo Sake 720ml • \$86
melon, pineapple, honey suckle, banana, strawberry

Kyohime Kanjuky Yuzu Umeshu 500ml • \$48
ripe yuzu, plums

11TH TILL 20TH OF THE MONTH

WINE NOT SEAFOOD

Charcoal Grilled Snapper • \$59
josper grilled snapper with homemade sauce
choice of:
seafood sauce | spicy al ajillo | caper cream

Live Boston Lobster • \$56
450-500g josper grilled lobster, salt & pepper
grilled with garlic aioli +4 per lobster

Red
Nicolis Seccal Valpolicella Ripasso Classico Superiore DOC • \$84
Corvina, Rondinella, Molinara, Croatina • Italy, Veneto
medium bodied, intense ruby red, aromas of dark fruits, oak and spices

Joseph Drouhin Laforet Bourgogne Pinot Noir • \$117
Pinot Noir • France, Burgundy
light bodied, bright ruby red and a nose full of vibrant red fruit

Borgogno No Name Langhe Nebbiolo DOC • \$128
Nebbiolo • Italy, Piedmont
full-bodied, dry, velvety, well-balanced with a bold and generous flavour

Catena Zapata Malbec • \$75
Malbec • Argentina, Mendoza
full bodied, lightly saline, flavors of mocha, dark berries, spice, and minerals

White
Henri Bourgeois La Demoiselle De Bourgeois Pouilly Fumé • \$108
Sauvignon Blanc • France, Pouilly-Fumé
citrus, pear, quince, green plum and a hint of white pepper

Kumeu River Estate Chardonnay • \$98
Chardonnay • New Zealand, Auckland
fragrant lemon aroma with hints of white peach

Anselmi San Vincenzo • \$80
Garganega, Sauvignon Blanc, Chardonnay • Italy, Veneto
playful and delicate aroma of peaches, apricots, hints of almonds and floral notes

Michele Chiarlo Rovereto Gavi Di Gavi • \$86
Cortese • Italy, Piedmont
elegant with hints of white flowers, golden apples, minerals

*ITEMS IN THIS SECTION ARE SUBJECTED TO AVAILABILITY

21ST TILL END OF THE MONTH

PLATTER UP WITH BEER

Taco Platter 8pcs• \$48
2 pieces of birria beef tacos, barramundi fish tacos
cheesy mushroom tacos, soft shell crab tacos

550ml Draught Beer • \$15
Choice of:
Sapporo Lager
Kronenbourg 1664 Blanc
Jing-A Worker's Pale Ale
Connor's Stout Porter

DIVER'S PLATTER • \$216
josper grilled turbot 1.3-1.5kg, caper cream sauce,
1kg josper grilled white wine clams, cajun corn ribs,
16pcs grilled cajun prawns, mexican seafood stew, toast

Asahi Mini • \$30
bucket of 8 Asahi mini cans

Peroni • \$55
bucket of 6 Peroni bottles

We do not serve complimentary tap water.
Packaged water is available at \$1.50 per 500ml or \$2 for 2 bottles.

All prices are subjected to GST and service charge
Further discounts will not be applicable in this whole section.