
THE
DISGRUNTLED
CHEF

A L A C A R T E

SMALL PLATES

Onion Brioche

Foie Gras butter

10

Mahi Mahi Ceviche

Smoked Avocado, Tiger's Milk, Quinoa Puff

18

Steak Tartare

Egg Yolk, Prawn Crackers

24

Baked Bone Marrow

Persillade, Fine Herbs Salad, Sourdough Toast

22

Baby Spinach Salad

Grilled Eggplants, Marinated Egg, Pickled Ginger Dressing

18

Salt-Baked Red Beets

Ricotta, Raspberry Purée, Pinenuts

16

Truffle Macaroni & Cheese

Crayfish, Cheddar Cheese

22

Pan-Seared Sea Scallops

Crispy Pancetta, Shimeji, Seaweed "Okayu"

24

Bacon & Mozzarella Tarte Flambée

Crème Fraîche, Persillade

22

Gruyere Cheese Soufflé

Bacon, Mushrooms, Chives, Chardonnay Fondue

18

Baked Smoked Camembert

Marmalade, Fruit & Nut Bread

22

Crispy Lamb Short Ribs

Spiced Pumpkin Purée, Mint Yoghurt

22

Truffle Snow Fries

Poached Egg, Parmigiano Reggiano, Chives

22

+ Foie Gras **10**

All prices are subject to 10% service charge and GST at the prevailing rate.

BIG PLATES

Duck & Charcoal Waffle

Crispy Duck Confit, Foie Gras Butter, PX Gastrique

36

Braised Veal Cheeks

Wilted Spinach, Yorkshire Pudding, Red Chilli

34

Saikyo Miso Hamachi Collar

Chilled Milk Cabbage, Pickled Shimeji, Ponzu

34

Grilled Swordfish Steak

Roasted Pimento, Charred Potatoes, Niçoise Jus

32

Pan-Roasted Tenderloin

Spinach, Onion Rings, Bordelaise Jus

42

Roasted Whole Spring Chicken

Red wine Jus, Mushrooms

34

Crackling Suckling Pig

Purple Potatoes, Marmalade, Honey & Cloves

68

Chargrilled Wagyu Beef

600gms Ribeye, Shallots in Red Wine

CHOICE OF 2 SIDES

138

SIDES

Haricot Vert & Broccoli

Pine Nuts

12

Roasted Mushrooms

Garlic Butter

14

Gratin Dauphinoise

Gruyère Cheese

14

Roasted Baby Carrots

12

Onion Rings

10

SWEETS

Chocolate Fondant

Peanut Butter, Banana Brûlée, Vanilla Ice Cream

18

Sticky Date Toffee Pudding

Bourbon Vanilla Ice Cream

16

Churros Bowl

Chocolate & Coffee Ice Cream

16

All prices are subject to 10% service charge and GST at the prevailing rate.

6-COURSE DEGUSTATION BRUNCH MENU

Weekends & Public Holidays | 11.00am to 2.30pm

\$68 PER GUEST

(Min. 2 guests required)

ENTRÉE *Communal Style*

Salt-Baked Red Beets

Ricotta, Raisin Puree, Walnut, Baby Spinach, Meringue

Slow Cooked Eggs

Aerated Truffle, Pancetta, Brioche Toast

Croque Madame

Gruyere Cheese, Iberico Ham, Fried Quail Egg

House-Smoked Salmon

Pickled Cucumber, Horseradish Buttermilk, Apple Gel

**2 HOURS
FREE FLOW
PROSECCO, WINE
AND BEER**

\$38 PER GUEST

MAIN *Choose 1*

Pan-Roasted Seabass

Wilted Spinach, Tomato Herbs Fondue

Duck Confit

Pomme Puree, Mustard Jus

Crispy Pork Belly

Caramelized Pineapple, Star Anise Jus, Leek Flower

Grilled Tenderloin

King Oyster Mushroom, Scallion, Natural Jus

SWEETS *Choose 1*

Sticky Toffee Pudding

Bourbon Vanilla Ice Cream

Chocolate Fondant

Peanut Butter, Banana Brulée, Vanilla Ice Cream

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