

THE WHITE RABBIT

Prix Fixe Menu

4 Courses at 98**

5 Courses at 128**

Wine pairing available at 75** / 80** per person

Ocean Trout Tartare

Petuna ocean trout, classic accompaniments

or

Endive & Frisée Salad

balsamic glaze, cornichon, silver onions

Boizel Brut Réserve NV, Épernay (150ml)

Rangers Valley Wagyu Carpaccio

shaved parmesan, celery cress, balsamic pearls, truffle cream

or

Sautéed Foie Gras

freshest seasonal pairings

Fritz Haag Riesling, Mosel (100ml)

5 course special

Alaskan King Crab Tagliatelle

Alaskan king crab, pork broth, kombu

or

Truffle Fusilli

seasonal truffles, light truffle cream, cheese crisp

Les 3 Amis Audacia (Godello), Valdeorras (100ml)

Japanese Seasonal Catch

roasted jerusalem artichoke, little neck clams, ginger velouté

or

36-Hour Brandt Shortribs

carrot & cardamom purée, grilled broccolini, ruby port glaze

Torbreck The Juveniles GSM, Barossa Valley (100ml)

Banoffee Crumble

banana & toffee, graham cracker crumble, chantilly cream

or

Crêpes Suzette

Grand Marnier, a spectacle served tableside

Domaine de Durban Muscat Beaumes de Venise, Southern Rhône (90ml)