



**Cuisine** by Eric Rätty is inspired by nature and a fundamental respect for the changing seasons, combining fresh produce and refined Nordic and Japanese sensibilities to create layers of sharp, bright flavours, showcasing the meticulous artistry of culinary craftsmanship.

## w i n e   p a i r i n g

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3 glasses | \$688

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## s o m m e l i e r ' s   s e l e c t i o n

### **white**

Riesling Schlossböckelheimer Felsenberg Grosses Gewächs,  
Dönnhoff, Nahe, Germany

\$200/ glass

Condrieu Le Boucher Domaine Eymin Tichoux, Northern Rhône, France 2022

\$280/ glass

### **red**

Spätburgunder Saulheim Thörle, Germany 2021

\$200/ glass

Pomerol Château Lafleur Gazin, Bordeaux 2015

\$300/ glass

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A 10 per cent service charge will be added to your bill.  
Please inform us of any food allergies or dietary restrictions in advance.

# L u n c h

amuse bouche

karelian pie & caviar

**somen**

**salmon**

**abalone**

**chicken**

or

**murray cod**

**chicken**

or

**murray cod**

or

**beef onglet**

(supplement \$220)

**citrus**

**citrus**

or

**genmaicha & caviar**

(supplement \$380)

blueberry

blueberry

coffee or tea

coffee or tea

**\$688**

**\$888**

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