

# DINNER SET MENU

2 courses | 3 courses

## CHOICE OF STARTER

**Lobster & Jerusalem Artichoke Bisque**

Local Mushrooms, Herbs, Truffle Oil

**Wasabi Tiger Prawns**

Wasabi, Mayonnaise, Bonito

**Vegan Mediterranean Buddha Bowl (PB)**

Avocado, Olives, Quinoa, Chickpeas, Sun Dried Tomatoes,  
Mint, Baba Ghanoush, Mixed Seeds

**Tuna Loin Niçoise (S)**

Potatoes, Green Beans, Soft Boiled Egg, Heirloom Tomatoes, Anchovies, Olives

**Burrata & Caramelized Figs (V)**

Heirloom Tomatoes, Pomegranate, Pistachio, Basil, Olive Oil, Balsamic

## CHOICE OF MAIN

**Barramundi Fillet (Local | Sustainably Sourced)**

Miso Glaze, Quinoa & Edamame Salad, Yuzu Kosho, Organic Heirloom Tomatoes

**Free Range Australian Chicken**

Lemongrass, Red Curry & Pumpkin Purée, Herb Salad

**Lasuni Dal Tarka (GF | DF | V)**

Yellow Lentils, Garlic Tempered, Cumin Seeds

**Navratan Korma (GF | V)**

Assorted Vegetables, Cashew Cream Sauce

**Kadai Chicken (S | GF)**

Free-range Chicken, Onion, Tomato Gravy

**Crab Meat & Egg White Fried Rice (S)**

Dried Scallop, Spring Onion, Asparagus

**Forest Mushroom Ee-fu Noodles (Local | V)**

Button Mushrooms, Shimeji Mushrooms, King Oyster Mushrooms, Choy Sim

**Wok Fried Black Pepper Australian Beef**

Sesame, Garlic, Onion, White Rice

**David Blackmore's Wagyu Beef Burger (S)**

Onion Jam, Heirloom Cherry Tomato Chutney, Truffle Brie,  
Arugula, Toasted Brioche Bun, French Fries

**Agljo Olio Prawn Pasta**

Spaghetti, Sautéed Prawns, Olive Oil, Garlic, Parsley, Crushed Red Pepper

S - Signature | GF - Gluten Free | DF - Dairy Free | PB - Plant Based (Vegan) | Local - Locally Sourced | V - Vegetarian  
Menu is subject to change without prior notice.

the  
kitchen  
table

# DINNER SET MENU

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## CHOICE OF DESSERT

Bitter Chocolate Hazelnut Tart\*

64 % Bitter Chocolate Ganache, Berries Compote

Sticky Toffee Pudding\*

Date Sponge Cake with Toffee Sauce, Vanilla Ice Cream

Avocado Chocolate Whipped and Sesame Rice Pop Crisps (PB | GF)

Avocado Chocolate Mousse with Roasted Sesame and Rice Pop

Fruit Platter

Seasonal Fruits and Berries

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\*Contain Eggs, Dairy, Gluten, Nuts

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the  
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# 晚餐套餐菜单

2道式 | 3道式

## 自选前菜

龙虾和洋姜法式浓汤  
本地蘑菇、香草、松露油

芥末虎虾  
芥末、蛋黄酱、柴鱼片

地中海素食佛陀碗 (PB)  
牛油果、橄榄、藜麦、鹰嘴豆、晒干番茄、薄荷、中东茄子泥、混合种子

尼斯黄鳍金枪鱼沙律 (S)  
土豆、绿豆、半熟鸡蛋 原种番茄、腌制凤尾鱼、橄榄

布拉塔奶酪和焦糖无花果 (V)  
原种番茄、石榴、开心果、罗勒、橄榄油 香醋

## 自选主菜

西京烧尖吻鲈鱼扒 (Local | 可持续性)  
味噌酱汁、藜麦毛豆沙拉、柚子胡椒酱、有机原种番茄

澳州散养鸡  
香茅、咖喱南瓜泥、沙拉

扁豆咖喱 (GF | DF | V)  
黄扁豆、大蒜、茴香籽

什锦本地蔬菜咖喱 (GF | V)  
混合蔬菜、腰果奶油酱

克拉希炒锅鸡肉 (S | GF)  
散养鸡、洋葱、番茄浓汤

蟹肉蛋白炒饭 (S)  
干贝、青葱、芦笋

什锦蘑菇伊府面 (Local | V)  
白蘑菇、香菇、杏鲍菇、菜心

锅炒澳洲黑椒牛肉  
芝麻、蒜、洋葱

David Blackmore 和牛汉堡 (S)  
洋葱果酱、原种樱桃番茄酱、松露布里奶酪、芝麻菜、布里欧吐司面包、薯条

蒜香橄榄油大虾意大利面  
意面、煎大虾、橄榄油、大蒜、欧芹、红甜椒

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菜单如有更改, 恕不提前通知。

# 晚餐套餐菜单

2道式 | 3道式

## 自选甜点

黑巧克力挞\*

64 % 黑巧克力甘纳许, 莓果酱

太妃布丁\*

枣海绵蛋糕配太妃酱, 香草冰淇淋

油果巧克力慕斯和卜卜米 (PB | GF)

牛油果巧克力慕斯配烤芝麻和卜卜米

水果拼盘

时令水果和浆果

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\*含有鸡蛋、乳制品、麸质、坚果

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