

ADRIFT

By Chef David Myers

Dinner Menu (Set / Family Style)

Do note that menus are subject to change as ingredients are seasonal

\$88

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Wild Mushroom toast, onsen egg, smoked chili OR
Cumin Roasted Carrot & Avocado, faro, kumquat vinaigrette
- C2. Grilled Furikake Spiced Big Eye Tuna, bitter greens, beetroot, savory dressing OR
Venison Tartare, Korean Style, sesame, miso egg yolk
- C3. Brandt Beef Sirloin Steak, spicy herb sauce, crispy garlic served with roasted pee wee potatoes OR
Iberico pork chop, salted plum, loaded sweet potatoes
- C4. Rice Pudding, grapefruit, salted caramel, pistachio OR
Caramel French Toast, coconut sorbet, kopi syrup

\$148

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Chilled King Prawn, masala dressing, cucumber, heritage radishes OR
Venison Tartare, Korean Style, sesame, miso egg yolk
- C2. Seared Atlantic Scallop, seaweed butter, cauliflower puree OR
Black Truffle Egg Drop Soup, chicken, dumplings, foie gras
- C3. Seared Wild Turbot, napa cabbage, artichoke, carrot curry sauce OR
Maine Lobster Tortellini, black mushroom sauce, endive, orange
- C4. Beef Tenderloin, spicy herb sauce, crispy garlic OR
Duck Breast, persimmon, java peppercorn, miso
- C5. Rose parfait, coco mocha, raspberry OR
Warm Berries, vanilla ice cream, almond ice cream

\$198

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Seafood Platter of Oysters, Crab, Sashimi and Caviar
- C2. Black Truffle Egg Drop Soup, chicken, dumplings, foie gras
- C3. King Crab Melt, Alaskan king crab, jalapenos, bread and butter pickles
- C4. Maine Lobster Tortellini, black mushroom sauce, endive, orange
- C5. Kagoshima A3 Wagyu Strip loin, onion puree, pickled shallots
- C6. Dessert trio