

# HARVEST

## RESTAURANT

RUSTICALLY WHOLESOME

V = Vegetarian  
T = Truffle

### THE FEAST

If you like big portions and love sharing food, we'd like you to try any dish from this section; they're all wholesome, hearty, and ideal for feasting; or if you simply have a big appetite, why not go ahead and have it all to yourself cause it's awesome and you deserve it!

<b>Parmigiano-Reggiano &amp; Herb-Crusted Rack of Lamb</b>	<b>3,500/4,950.-</b>
<b>750</b> (to share between 2-3 persons) / <b>1.5kg</b> (to share between 4-6 persons)	
Free range Australian lamb, served with roasted garlic, baby carrots, shallots, baby potatoes & lamb gravy	
<b>Wagyu Tomahawk (1.3kg) w/o or w Truffle T</b>	<b>5,200/5,700.-</b>
Australian MB 4/5, served with roasted garlic, baby carrots, shallots, baby potatoes & beef gravy	

### CHEESE & COLD CUTS

<b>3 Cheeses &amp; 2 Cold Cuts Board</b>	<b>1,290.-</b>
Brie, Gruyère AOC, Parmigiano-Reggiano, Truffle Prosciutto Crudo, Ventricina Salami, accompanied with: Rye cracker, grapes, mix nuts, marinated vegetables, pickles, olives & dried fruits	
<b>5 Cheeses Board</b>	<b>1,500.-</b>
Brie, Gruyère AOC, Parmigiano-Reggiano, Brun de Noix, Gouda Aux Truffle Femier, accompanied with: Rye cracker, grapes, mix nuts, marinated vegetables, pickles, olives & dried fruits	

### STARTER

<b>Truffle Mushroom Soup VT</b>	<b>390.-</b>	<b>Pan-Seared Scallops</b>	<b>690.-</b>
Champignon mushroom, cream, shaved fresh truffle		With sweet potato purée, roasted cauliflower, butternut squash chips & mizuna leaves	
<b>Tomatoes &amp; Burrata V</b>	<b>680.-</b>	<b>Charcoal-Grilled Octopus with Risotto</b>	<b>790.-</b>
Fresh fancy tomatoes, torched cherry on vine tomatoes, & herb-poached beef tomato, with mustard tarragon vinaigrette dressing & chunks of fresh burrata		Australian octopus marinated with smoked oil served with squid ink risotto, roasted fennel, garlic chips, potato, carrot leaves & cayenne	
<b>Figs &amp; Baby Kale Salad V</b>	<b>580.-</b>	<b>Housemade Pork Sausage</b>	<b>490.-</b>
Torched fresh figs, baby kale, spiced chickpeas, roasted butternut squash, crisped beni haruka, toasted sunflowerseeds, pecans, feta cheese, with Greek yogurt dill dressing & herb oil		Creamy polenta, caramelized shallot, sage, romesco sauce & demi-glace	

Prices are subject to 10% service charge and 7% government tax.

## MAIN

<b>Lamb Stew</b> Lamb shoulder cooked overnight until tender in navarin sauce with baby carrots, green beans & snow peas	<b>730.-</b>	<b>Smoked Veal Tenderloin</b> With grilled mushrooms & vegetables, potato stack, parsnip chips & bourbon mustard sauce	<b>1,450.-</b>
<b>Herb Butter-Poached Red Coral Grouper</b> With a bunch of vegetables, lumpfish caviar, tarragon flowers & dill butter pan sauce	<b>1,250.-</b>	<b>Angus Cube Roll <i>w/o or w</i> Truffle <b>T</b></b> Australian Angus, 240 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes wedges, crispy shallot & beef gravy	<b>1,350/1,680.-</b>
<b>Hay-Smoked Farmer Chicken</b> Smoked & brined overnight, then charcoal grilled, served with crispy leek, roasted mushrooms, carrot leaves, roasted garlic, chicken jus	<b>620.-</b>	<b>Rack of Lamb <i>w/o or w</i> Truffle <b>T</b></b> Australian (approx.375g), served with roasted garlic, mash potato, baby potatoes & lamb gravy	<b>1,350/1,680.-</b>
<b>Charcoal Grilled Pork Neck</b> <i>w/o or w</i> <b>Truffle <b>T</b></b> With grilled fennel, herb sautéed buckwheat, frisee & demi-glace	<b>650/980.-</b>		

## HOUSEMADE FRESH PASTA

<b>Spicy Seafood Spaghetti alla Chitarra</b> Squid, prawns and clams sautéed with white wine, black olives, basil, paprika, red chili & dill	<b>550.-</b>	<b>Garganelli Beef Ragù</b> Hand pressed & rolled pasta, with dark rich meat ragù topped with seared rib-eye	<b>780.-</b>
<b>Pappardelle Amatriciana with Pork Sausage</b> Homemade pappardelle with homemade pork sausage, Swiss brown mushrooms, red bell pepper, red chili & basil	<b>520.-</b>	<b>Truffle Ricotta Scapinocc <b>V T</b></b> Stuffed with a blend of cheeses & truffle, grilled orinji ribbon, crisped shimeji, sautéed champignon with garlic brown butter & shredded black truffle	<b>890.-</b>
<b>Fettuccine Pomodoro <b>V</b></b> Classic tomato sauce with Parmigiano-Reggiano	<b>380.-</b>	<b>Fettuccine Truffle <b>V T</b></b> With truffle cream & shaved truffle	<b>690.-</b>

## ON THE SIDE

<b>Hand-Cut Potato Wedges <i>w/ or w/o</i> Truffle</b>	<b>285/120.-</b>	<b>Roasted Baby Carrots</b>	<b>120.-</b>
<b>Mask Potato <i>w/ or w/o</i> Truffle</b>	<b>285/120.-</b>		

## DESSERTS

<b>Sticky Toffee Pudding</b> With toffee sauce, pecans & vanilla ice-cream	<b>320.-</b>	<b>Figs &amp; Cream</b> Caramelized figs, light zesty cream cheese, coconut crumble, crushed pistachio, salted maple cognac syrup	<b>350.-</b>
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