

# HARVEST

## RESTAURANT

RUSTICALLY WHOLESOME

V = Vegetarian Friendly

### THE FEAST

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

### CHEESE & COLD CUTS

<b>3 Cheeses &amp; 2 Cold Cuts Board</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>1,290.-</b>
<b>5 Cheeses Board</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	<b>1,500.-</b>

### MUSSELS

Available on Friday - Sunday  
(approximately 450g. per portion)

<b>PICK A SAUCE</b>	<b>850.-</b>
<ul style="list-style-type: none"> <li>• <b>Zesty White Wine</b> - shallot, garlic, capers, cilantro, parsley, lemon zest</li> <li>• <b>Creamy Garlic</b> - cream, roasted garlic, onion, parsley, thyme</li> <li>• <b>Spicy Tomato</b> (Pick Heat Level: 1, 2, 3) - cherry tomatoes, garlic, onion, basil, dried chili</li> </ul>	

### STARTER

<b>Truffle Mushroom Soup</b> V Champignon mushroom, cream, shaved fresh truffle	<b>390.-</b>	<b>Butter-Seared Scallops with Celeriac &amp; Cauliflower Purée</b>	<b>750.-</b>
<b>Tomatoes &amp; Burrata</b> V Fresh fancy tomatoes, torched cherry on vine tomatoes, & herb-poached beef tomato, with mustard tarragon vinaigrette dressing & chunks of fresh burrata	<b>680.-</b>	With deep-fried shallot rings, seared cherry tomatoes, roasted cauliflower florets, red mustard leaves, seaweed crumbs	
<b>Shaved Fresh Brussels Sprouts with Aroma Pear</b> V Toasted almonds, pomegranate, watercress, pecorino, mature cheddar, maple cherry vinegar dressing	<b>580.-</b>	<b>Charcoal-Grilled Octopus with Risotto</b>	<b>790.-</b>
<b>Figs &amp; Baby Kale Salad</b> V Torched fresh figs, baby kale, spiced chickpeas, roasted butternut squash, crisped beni haruka, toasted sunflower seeds, pecans, feta cheese, with Greek yogurt dill dressing & herb oil	<b>580.-</b>	Australian octopus marinated with smoked oil served with squid ink risotto, roasted fennel, garlic chips, potato, carrot leaves & cayenne	
		<b>Crispy &amp; Tender Pork Belly</b>	<b>670.-</b>
		Creamy cannellini purée, raw purple kale, chives, drizzled with maple horseradish soy sauce & herbaceous chili oil	
		<b>Housemade Pork Sausage</b>	<b>490.-</b>
		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>	<b>730.-</b>	<b>Smoked Veal Tenderloin</b>	<b>1,450.-</b>
Lamb shoulder cooked overnight until tender in navarin sauce with baby carrots, green beans & snow peas		With grilled mushrooms & vegetables, potato stack, parsnip chips & bourbon mustard sauce	
<b>Herb Butter-Poached Red Coral Grouper</b>	<b>1,250.-</b>	<b>Braised Beef Shank w/o or w Truffle</b>	<b>1,250/1,550.-</b>
With a bunch of vegetables, lumpfish caviar, tarragon flowers & dill butter pan sauce		Slowly braised in red wine, beef stock and aromatics until tender, comes with, buttery potatoes purée, sautéed mushrooms, grilled baby carrot & butter-braised shallots	
<b>Baked Gindara (Black Cod)</b>	<b>1,590.-</b>	<b>Angus Rib-Eye (300 g) w/o or w Truffle</b>	<b>1,650/1,980.-</b>
With smoked paprika & cherry tomato sauce, seared artichoke hearts, vegetables, lemon wedge, olives & caper berries		Australian Angus, 200 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes wedges, crispy shallot & beef gravy	
<b>Hay-Smoked Chicken w/o or w Truffle</b>	<b>620/950.-</b>	<b>Angus Tenderloin (200 g) w/o or w Truffle</b>	<b>1,750/2,080.-</b>
Smoked & brined overnight, then charcoal grilled, served with crispy leek, roasted mushrooms, carrot leaves, roasted garlic, chicken jus		Australian Angus, 200 days grain-fed, blasted in herb butter, served with grilled mushrooms, potatoes wedges, crispy shallot & beef gravy	
<b>Honey Ginger Pork Tenderloin w/o or w Truffle</b>	<b>820/1,150.-</b>	<b>Rack of Lamb w/o or w Truffle</b>	<b>1,350/1,680.-</b>
Brined and marinated overnight, baked with butter, comes with creamy sweet potatoes purée, grilled carrot, sautéed broccolini and mushrooms, roasted baby potatoes, drizzled with its own jus		Australian (approx.375g), served with roasted garlic, mash potato, baby potatoes & lamb gravy	

## HOUSEMADE FRESH PASTA

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

## ON THE SIDE

<b>Hand-Cut Potato Wedges w/ or w/o Truffle</b>	<b>285/120.-</b>	<b>Roasted Baby Carrots</b>	<b>120.-</b>
<b>Mash Potato w/ or w/o Truffle</b>	<b>285/120.-</b>	<b>Foie Gras</b>	<b>480.-</b>

## DESSERTS

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

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