

HARVEST

RESTAURANT

RUSTICALLY WHOLESOME

V = Vegetarian Friendly

THE FEAST

Parmigiano-Reggiano & Herb-Crusted Rack of Lamb 750g (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 & demi-glace	3,500/6,500.-
Wagyu Tomahawk (1.3kg) w/o or w Truffle Australian MB 4/5, served with roasted garlic, baby carrots, shallots, baby potatoes & demi-glace	5,200/5,700.-

STARTER

Truffle Mushroom Soup V Champignon mushroom, cream, shaved fresh truffle	390.-	Butter-Seared Scallops with Celeriac & Cauliflower Purée With deep-fried shallot rings, seared cherry tomatoes, roasted cauliflower florets, red mustard leaves, seaweed crumbs	750.-
Garden of Tomatoes V Fresh fancy tomatoes, torched cherry on vine tomatoes, & herb-poached beef tomato, with mustard tarragon vinaigrette dressing & chunks of fresh burrata	680.-	Grilled Octopus with Risotto Australian octopus marinated with smoked oil served with squid ink risotto, roasted fennel, garlic chips, potato, carrot leaves & cayenne	790.-
Shaved Fresh Brussels Sprouts with Aroma Pear V Toasted almonds, pomegranate, watercress, pecorino, mature cheddar, maple cherry vinegar dressing	580.-	Crispy & Tender Pork Belly Creamy cannellini purée, raw purple kale, chives, drizzled with maple horseradish soy sauce & herbaceous chili oil	670.-
Figs & Baby Kale Salad 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	580.-	Pork Sausage with Wilted Grapes Creamy cauliflower potato purée, charred shallots, smashed garlic, sweet tangy peppery pan sauce	620.-
Mussels Escabeche & Pico de Gallo Vinegar-pickled blue mussels with salsa fresca on grilled sourdough baguette, chive ricotta, lemon zest	450.-		

MAIN

Lamb Stew Lamb shoulder, slow cooked until tender in navarin sauce, with baby carrots, green beans & snow peas	730.-	Smoked Veal Tenderloin With grilled mushrooms & vegetables, potato stack, parsnip chips & bourbon mustard sauce	1,450.-
Grilled Barramundi With sautéed broccolini and cherry on vine tomatoes, roasted baby potatoes, cilantro ginger honey lime dressing	490.-	Beef Tenderloin (200g) w/o or w Truffle Australian Angus, 200 Days Grain-Fed Basted in herb butter, grilled mushrooms, potatoes wedges, crispy shallot, demi-glace	1,750/2,080.-
Hay-Smoked Chicken w/o or w Truffle With crispy leek, roasted mushrooms, carrot leaves, roasted garlic, chicken jus	620/950.-	Rack of Lamb w/o or w Truffle Australian (approx.375g), served with roasted garlic, mash potato, baby potatoes, demi-glace	1,450/1,780.-
Honey Ginger Pork Tenderloin w/o or w Truffle 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	820/1,150.-	Roasted Turkey With sautéed brussels sprouts, swiss brown mushrooms, carrots, tomatoes on vines, cauliflower, brown butter turkey gravy	780.-

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

HOUSEMADE FRESH PASTA & DUMPLING

Spaghetti Spicy Seafood Mildly spicy tomato based sauce, tiger prawns, cuttlefishes, chili, basil	890.-	Garganelli Beef Ragù Hand pressed & rolled pasta, with dark rich meat ragù topped with seared rib-eye	780.-
Pappardelle Amatriciana with Pork Sausage Homemade pappardelle with homemade pork sausage, Swiss brown mushrooms, red bell pepper, red chili & basil	520.-	Truffle Ricotta Scapinocc V Stuffed with a blend of cheeses & truffle, grilled orinji ribbon, crisped shimeji, sautéed champignon with garlic brown butter & shredded black truffle	890.-
Fettuccine Pomodoro V Classic tomato sauce with Parmigiano-Reggiano	380.-	Potato Gnocchi with shredded Pork Rib Shredded and chunks of slow-cooked rib meat, kale, Parmigiano-Reggiano, crispy mushrooms	890.-
Fettuccine Truffle V With truffle cream & shaved truffle	690.-		

ON THE SIDE

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

DESSERT

Sticky Toffee Pudding With toffee sauce, pecans & vanilla ice-cream	320.-	Figs & Cream Caramelized figs, light zesty cream cheese, coconut crumble, crushed pistachio, salted maple brandy syrup	350.-
Vanilla Ice-Cream On bed of crumble & raisins	80.-		

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