

THE
EMPORIUM

Jasmine Set Menu \$70 a head

Entrées to share

Cured meats, marinated olives, house-made pickles, crostinis, grissinis (DF)

Wagyu beef tartare, pickled enoki, marinated kelp, bottarga, shrimp
mayonnaise, lavosh (DF)

Charred diver scallops, cauliflower puree, orange vinaigrette, tempura lotus
root, fried baby capers

Waldorf salad of roasted grapes, preserved rhubarb, pear, celery, glazed
walnuts, cos lettuce, radicchio, blue cheese dressing (V, GF)

Choice of main

Char-grilled Scotch fillet, eggplant puree, cranberry relish, merlot jus, Dutch
carrots, confit eschallot (GF, DF)

Pan-fried salmon, seafood saffron fregola, roasted capsicum puree, anchovy
powder, tomatoes, green peas

Oven-roasted whole spatchcock, Mediterranean spice rub, cucumber-dill
yogurt, salad of pomegranate, tomato medley, red onion, pistachio, rocket (GF)

Roasted cauliflower risotto, spiced chickpeas, toasted pine nuts, lemon-mint
oil, sumac (V, GF)

Sides to share

Creamy mashed potato (V, GF)

Mixed leaves salad, tomato, cucumber, white balsamic vinaigrette (V, GF, DF)

Choice of dessert

Carrot and olive cake, cream cheese mousseline, spiced carrot puree, glazed
walnuts, brandy snaps, black olive powder.

Calamansi tart, lime mousse, orange cardamom caramel, lemon meringue,
sesame polvoron, yuzu dust.

Black forest s'mores, crinkles, toasted marshmallow, amarena cherries, warm
erby blend coffee-chocolate ganache, gelato