

urban dish

grill & wine bar

\$65 Early Seating

Starters

Dim Sum Trio

pork & shrimp dumpling, mushroom & spinach spring roll, crispy garlic & chili chicken

Winter Citrus Salad

black olives, red onion, parsley, pistachios, goat cheese

Palate Cleanser

Sorbet

cara cara orange

Entrée

Beef Tenderloin

bone marrow bordelaise sauce, duck fat roast potatoes, grilled asparagus & oyster mushrooms

Chicken Supreme

black truffle marinated chicken, sautéed spinach & peas, roast chicken demi-glace, mashed potatoes

Crab Tagliatelle

lemon, prosciutto, peas, herb & garlic butter

Pork Loin

plum & cranberry sauce, crispy ginger rice, roast garlic winter greens

Dessert

Passionfruit Tart

black pepper meringue

Vanilla Panna Cotta

pomegranate, citrus, almonds, mint

Espresso & Caramel Chocolate Bar

dark chocolate & espresso ganache, caramel, whipped white chocolate & vanilla ganache



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\$85 Late Seating

Amuse Bouche

Starters

Oysters Two Ways

baked oysters rockefeller & raw w/ cucumber & green apple

Foie Gras Terrine

blueberry & pink peppercorn jam, brioche bread

Mid Palate

Dim Sum Trio

pork & shrimp dumpling, mushroom & spinach spring roll,
crispy garlic & chili chicken

Winter Citrus Salad

black olives, red onion, parsley, pistachios, feta cheese

Palate Cleanser

Sorbet

cara cara orange

Entrée

Beef Tenderloin

bone marrow bordelaise sauce, duck fat roast potatoes,
grilled asparagus & oyster mushrooms

Chicken Supreme

black truffle marinated chicken, sautéed spinach & peas,
roast chicken demi-glace, mashed potatoes

Crab Tagliatelle

lemon, prosciutto, peas, herb & garlic butter

Roast Duck Breast

plum & cranberry sauce, crispy ginger rice, roast garlic winter greens

Dessert

Passionfruit Tart

black pepper meringue

Vanilla Panna Cotta

pomegranate, citrus, almonds, mint

Espresso & Caramel Chocolate Bar

dark chocolate & espresso ganache, caramel,
whipped white chocolate & vanilla ganache

