

privégrill

where *LOVE* unfolds

88/pax

— Starter —

Smoked Norwegian Salmon, Salmon Rilette ^N

*Corn Blinis, Avruga Caviar,
Hazelnut Pesto*

— Soup —

Roasted Pumpkin & Red Pepper Velouté

Slipper Lobster Ravioli

— Choice of Main —

Charcoal Grilled Australian Grain-Fed Steak Onglet

US Asparagus, Truffle Mash, Chimichurri

or

Pan Roasted Barramundi

*Artichoke Barigoule, Gnocchi,
Charred Leek Emulsion*

— Dessert —

Lemon Pistachio Cake ^N

Rose Scented Yoghurt, Honey & Fig Ice Cream

^N Contains Nuts

Price is subject to 10% service charge & GST.

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.