



Wagyu set dinner

Appetizer

Pan fried foie gras and Hokkaido scallop,
caramelized peaches, toasted walnuts,
balsamic, buttered brioche and arugula leaf

Soup

Wild mushroom cream soup with truffle oil

In between

Orange sorbet

Main course

Grilled Australian Wagyu tenderloin
served with red wine sauce and roasted potato

Dessert

Silavadee chocolate lava
served with vanilla ice-cream and seasonal fruit

Tea or Coffee