



# FESTIVE MENUS

## 2025

Menus are available from 11 November, 2025 – 18 January, 2026  
An expertly curated wine pairing, selected by the Beverage Manager is available upon request.



## Festive Menu

\$135pp

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### FOR THE TABLE

Sourdough & Rosemary Focaccia Rolls  
Whipped Butter & Olive Oil

### TO START

Butternut Squash Soup  
Candied Pepitas, Herb Oil, Crispy Sage

### TO SHARE

Trout Tartar  
Chive Oil, Tom Kha, Yuzu Gel, Crispy Rice Paper

Papas Caviar  
Espelete Creme Fraiche, Crispy Papas Bravas, Chives, Caviar

### MAINS

Wagyu Striploin  
Parsnip Puree, Caramelized Shallots, Onion Ash

Black Cod  
Dashi Consommé, Cauliflower Sprouts, Miso Squash Puree

### DESSERT

Pear Panna Cotta  
Candied Ginger Crumble, Yuzu Marmalade

Minimum of 12 persons  
Served Family Style

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A mandatory service charge equal to 17% of the total food, beverage and room rental charges will be added to your bill and will be fully distributed to hotel employees who serviced your event. A separate administrative fee in the amount of 8% of the total food, beverage and room rental charges will be added to your bill. The administrative fee is not a gratuity or service charge and will not be distributed to hotel service employees who performed service in connection with your dining experience but is retained by the Hotel to defray the administrative costs associated with your dining experience. The mandatory service charge and administrative fee are subject to a 10.35% sales tax. Service charges and taxes are subject to change.