

BLACK

— BAR & GRILL —

4 Course New Year's Eve Degustation Menu

\$160 per person

| COURSE 1 |

TASMANIAN SALMON, apple wood smoked, burnt apple glaze, watermelon radish

| COURSE 2 |

PORK BELLY & GUANCIALE, golden queen peach, witlof, pistachio

Guests are invited to select one dish from Course 3.

| COURSE 3 |

PINK SNAPPER, kombu seaweed, leek, potato, clam vine pepper emulsion

GRAIN FED BEEF TENDERLOIN, air dried tomato, anchovy jus

FULL BLOOD WAGYU FLANK MB9+, air dried tomato, anchovy jus +20

Guests are invited to select one dish from Course 4.

| COURSE 4 |

CRÈME BRÛLÉE, mango sorbet, coconut tuille

CREAMCHEESE CAKE, mugwort ice cream, perilla

VEUVE CLICQUOT

Glass 35 | Bottle 200

Set menu is inclusive of a 15% public holiday surcharge after 8pm.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience.

Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.