



ESTABLISHED 2018



Wine Spectator  
Award 2024

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Editor's Pick  
Best Seafood

# Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less

HALF DOZEN OYSTERS\* apple mustard | green tea mignonette | fresh horseradish 29

CAVIAR traditional accoutrement | *Siberian 1oz 89* | *Oscietra 1oz 250*

## SAILS TASTING MENU -Per Table Only-

225 PER PERSON | 380 WITH WINE PAIRING

### LOCAL FARM EGG

truffle and potato espuma  
*Lhullier Champagne, Brut, FR*



### CRAB

peekytoe crab, mango puree, pepper jam  
*Marques de Gelida Pinot Noir Rosado Brut Reserva Cava, Spain 2017*



### SHARK BAY SCALLOP

wild australian scallops, sauce mariniere  
*Weingut Ulrich Langguth "Gourmet" Riesling 2020*



### LOBSTER RAVIOLI

maine lobster, shellfish reduction  
*Magnolia Blossom, Zinfandel, Russian River Valley 2016*



### TUNA ROSSINI

smoked onion, truffle jus, seared foie gras  
*Metinella 'Burberosso' Nobile di Montepulciano DOCG, Toscana 2016*

OR

### WAGYU TENDERLOIN ROSSINI

roasted onion, maitake mushrooms, seared foie gras  
*Louis Bernard Chateaufeuf du Pape 2018*



### ROSSITA

lime sorbet, tequilla anejo



### FLORIDA HONEY SOUFFLE

house made honey ice cream, honeycomb  
*Domaine de Durban, Muscat de Beaumes 2016*

## SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | *Siberian 1oz 150* | *Oscietra 1oz 300*  
HALF DOZEN OYSTERS\* apple mustard | green tea mignonette | fresh horseradish 29

### START

ARTICHOKE SALAD organic baby greens, fennel, banyuls roast shallot vinaigrette 22  
ORGANIC BEET SALAD French feta cheese, endive, apple, cucumber, moscato vinaigrette 17  
CRAB & AVOCADO mango puree, pepper jam, peekytoe crab 36  
PEA & ASPARAGUS SOUP moreton bay bug, garlic potato espuma 21  
FOIE GRAS TORCHON cocoa nib, berry compote, yuzu 39  
HAMACHI CRUDO\* melon, pickled radish, whole grain mustard citrus vinaigrette 24  
TUNA TARTARE\* fennel marmalade, white soy vinaigrette, avocado mousse, sesame tuille 24  
BEEF TARTARE\* pepper jam, smoked onion purée, capers, quail egg, beef chicharron 19

### MID

SEARED FOIE GRAS brioche, berry compote, yuzu, pistachio 39  
LITTLE NECK CLAMS maitake mushrooms, sweet summer corn, ramps, sweet peppers 19  
WOOD-GRILLED OCTOPUS hazelnut romesco, piquillo pepper & caper vinaigrette 36  
SHARK BAY SCALLOPS wild australian scallops, sauce mariniere 21  
WILD AUSTRALIAN TIGER PRAWNS herb garlic butter, courgette & basil velouté 21

### PASTA

LINGUINI clams, nori, calabrian chili sea broth 35  
TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 25  
LOBSTER RAVIOLI maine lobster, shellfish reduction 59  
TRUFFLE RISOTTO piave vecchio, mascarpone, shaved black truffle 59

### MAIN

DOVER SOLE whole dover sole, piccata sauce 89  
MORETON BAY BUGS two australian slipper lobsters a la plancha, broccolini 79  
ORGANIC CHICKEN BREAST broccolini, house made chicken-fennel sausage, pistachio cream, red pepper puree 39  
TUNA ROSSINI\* pepper-cruste yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69  
LAMB RACK australian lamb cutlets, potato fondant, asparagus, natural jus 54  
14oz WAGYU RIBEYE tajima wagyu, mushroom purée, crispy shallot 115  
WAGYU TENDERLOIN tajima wagyu, mushroom purée, crispy shallot 105  
WAGYU BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

### SEAFOOD MARKET

ALASKAN KING CRAB | LANGOUSTINES  
FRESH CATCH OF THE DAY  
(MP)

Daily offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico.  
Prepared on our Wood-Burning Grill or A la Plancha with choice of Beurre Blanc, Piccata Sauce or Provencal Vinaigrette

### ACCOMPANIMENTS

WILD MUSHROOMS 21 POTATO PURÉE 14  
POTATO GRATIN 14  
GRILLED ASPARAGUS 14 ROASTED VEGETABLES 14

### DESSERT

MONTENEGRO mountain honey, walnuts, goat milk yoghurt 14  
PINEAPPLE PAVLOVA passionfruit, pineapple frozen yoghurt, meringue, raspberry coulis 17  
CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream 18  
STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 16  
GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29  
VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29  
CHEESE SELECTION daily chefs' selection, apple & pear chutney 26

\*22 % SERVICE CHARGE ADDED TO EACH CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.