



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-

235 PER PERSON | 390 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



LIVE SCALLOP

citrus beurre blanc, pickled lemon zest
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



OR

VALRHONA CHOCOLATE SOUFFLÉ

grand marnier crème anglaise, house made vanilla ice cream
Quinta Du Crasto LBV 2013, Portugal

STICKY TOFFEE PUDDING

hot toffee sauce, candied pecans, house made vanilla ice cream
Dandelion Vineyards 30yr Old Pedro Ximenez, Baross, Australia

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, cucumber, endive, apple, 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* little joe grass fed prime tenderloin, foie gras ballotine, smoked eel, apple puree, brioche 39

CRISPY PORK BELLY miso-glaze, wood grilled pineapple, fennel 18

----- 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

----- 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

HOG FISH grilled local fish, creamy leek, parsley velouté 74

ORGANIC CHICKEN BREAST broccolini, house made chicken-fennel sausage, pistachio cream, red pepper puree 42

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

WAGYU TENDERLOIN tajima wagyu, mushroom purée, crispy shallot 105

----- SEAFOOD MARKET -----

NEW ZEALAND 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

SORBET SELECTION three scoops of house made sorbet, fresh berries 18

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.