



Wine Spectator
Award 2024

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Chef de Cuisine

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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

STRAWBERRY GAZPACHO
organic strawberries, heirloom melon
Cheurlin Thomas Rose du Sagnee 'MV



LOBSTER

heirloom tomato elixir, basil, spiced tomato sorbet
VEspelt Old Vines Garnacha Blanca, Emporda, Spain '16



SHARK BAY SCALLOP

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



WILD MUSHROOM RAVIOLI

truffle cream, aged parmesan, roast hazelnut
Luma Grillo, Sicily 2017



QUENELLE OF DOVER SOLE

langoustine, lobster sauce
Tabali "Talinay" Pinot Noir, Limari Valley, Chile 2014



TUNA ROSSINI

seared foie gras, pearl onion, smoked onion purée, truffle jus
Baugier & Thunevin, Cotes du Roussillon, France 2006

OR

WAGYU ROSSINI

seared foie gras, baby celeriac, hazelnut puree
Gran-Caus Dels Caus Can Rafols, Penedes, Spain 2006



BELLINI

champagne gelee, house made peach sorbet



RASPBERRY SOUFFLE

house made pistachio ice cream, raspberry coulis
Rare Wine Historic Series "Boston Bual", Madeira, Portugal 'MV

SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | *Siberian loz 150* | *Oscietra loz 300*

START

CRAB & AVOCADO crème fraiche, pepper jam, mango purée 36

ARTICHOKE SALAD organic baby greens, fennel, banyuls roast shallot vinaigrette 22

ORGANIC BEET SALAD French feta cheese, endive, apple, cucumber, moscato vinaigrette 16

PEA & ASPARAGUS SOUP moreton bay bug, garlic potato espuma 21

FOIE GRAS TORCHON cocoa nib, berry compote, yuzu 39

HAMACHI CRUDO* melon, ginger, lemongrass and yuzu 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

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

MID

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

SEARED FOIE GRAS house made brioche, berry compote, yuzu, pistachio 39

PASTA

LINGUINI clams, nori, calabrian chili sea broth 35

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 25

LOBSTER RAVIOLI Maine lobster, shellfish reduction 42

TRUFFLE RISOTTO piave vecchio, black truffle, mascarpone 39

(add black summer truffle \$15)

MAIN

DOVER SOLE whole dover sole, piccata sauce 89

ORGANIC CHICKEN broccolini, house made chicken-fennel sausage, pistachio cream, red pepper puree 39

TUNA ROSSINI* pepper-crust yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69

"LITTLE JOE" GRASS-FED PRIME TENDERLOIN australian beef, pearl onions, natural jus 59

WAGYU TENDERLOIN tajima wagyu, mushroom purée, crispy shallot 105

14 oz WAGYU RIBEYE tajima wagyu, mushroom purée, crispy shallot 115

PORTORO BONE-IN RIBEYE all-natural grain fed australian beef, potato fondant 60 per lbs

WAGYU BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

SEAFOOD MARKET

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 ROASTED VEGETABLES 14

POTATO PURÉE 14

GRILLED ASPARAGUS 14

POTATO GRATIN 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 26

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 26

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.