

# STARLIT DINNERS

KAARLA  
WOOD-FIRE GRILL & BAR

## ‘FLAME AND FARM’ COMMUNAL MENU (SPRING HARVEST)

**\$98++ PER PAX**

Minimum 2 Pax to Serve

### PARKER BRIOCHE (V)

Shio Kombu Butter

### STARTER

#### BURRATA (V)

Garden Tomato Confit | Garden Basil | Garlic Goma Sauce

#### KING FISH CEVICHE

Marigold Infused Cherry Tomato | Ponzu | Herb Oil

#### COAL ROASTED TIGER PRAWNS

Native Tamarind | Sansho Pepper | Garden Purslane

#### ROASTED FREMANTLE OCTOPUS LEG

Soy Garlic Glaze | Chili Oil | Coriander

#### LOTUS ROOT CHIP (V)

Nori-Tama Furikake | Dashi Honey

### MAIN COURSE

Select 1 Per Pax

#### WHOLE ROASTED SEABASS (FOR 2 PAX)

Herb Salsa | Fennel Salad | Dill

#### CHARGRILLED AUSTRALIAN PORK RACK

Sauteed Garden Spinach | Sweet Potato Leaf | Creamy Morel Mushroom Sauce

#### WOOD OVEN BAKED HALF LOBSTER

Cabbage & Apple Salad | Yuzu Kosho Beurre Blanc | Marinated Ikura

+SUPPLEMENT 18

#### CHARCOAL GRILL WAGYU TRITIP

Chestnut Mushroom Purée | Pickled Seasonal Vegetables | Tamarind Beet Jus

+ SUPPLEMENT 10

### DESSERT

Select 1 Per Pax

#### CHERRY RIPE

Wood Roasted Cherries | Dark Chocolate Ganache | Coconut Gelato

#### GOLDEN LAMINGTON

Raspberry Pâte De Fruit | Caramelized White Chocolate | Rum Mousse

#### KAARLA PAVLOVA

Charred Cane Sugar Meringue | Lemon Thyme Mousse | Mango Gelato

KINDLY INFORM US ABOUT YOUR DIETARY REQUIREMENTS AND/OR FOOD ALLERGIES UPON ORDERING.  
ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES