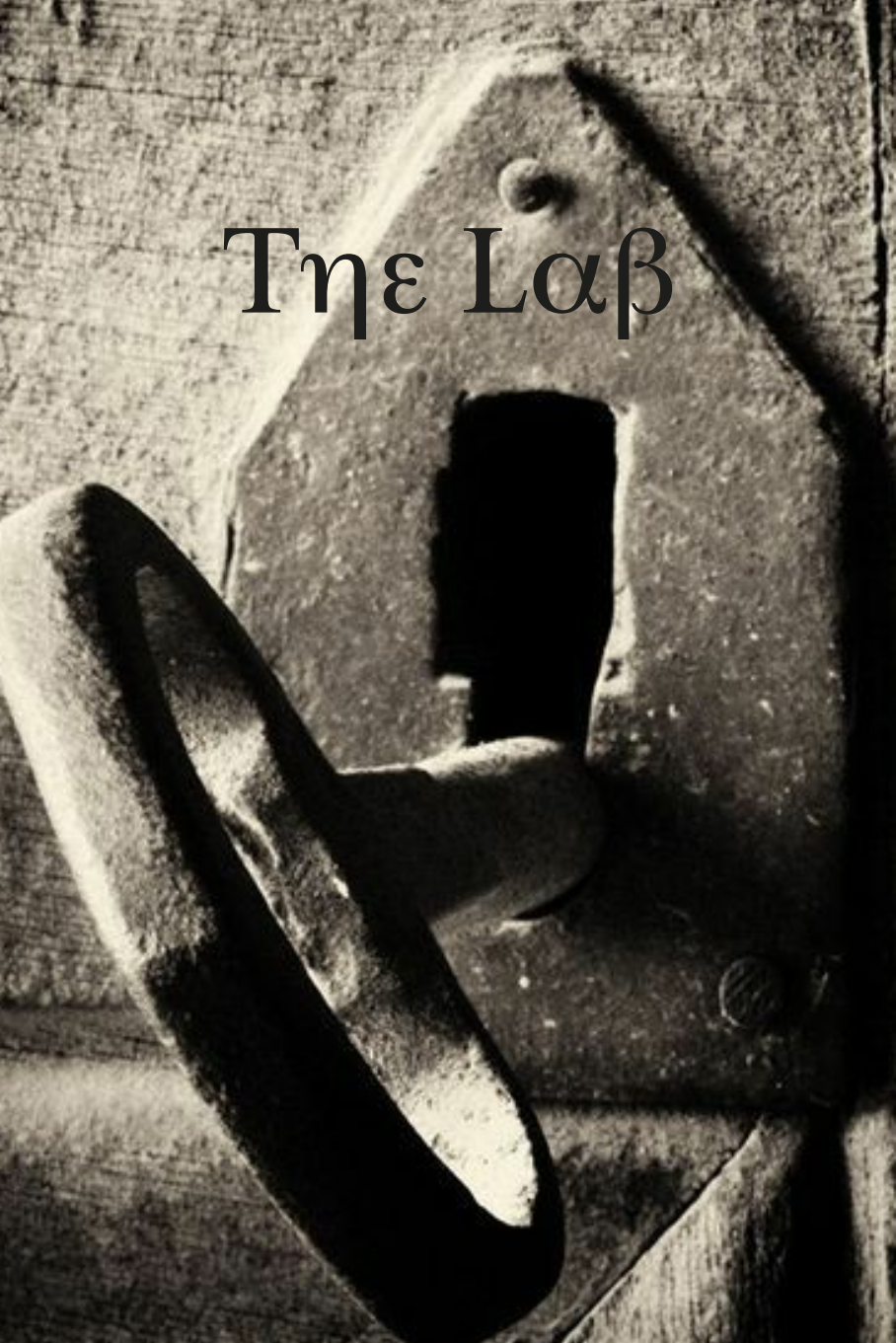
# Τηε Lαβ



# The Lab

CHEF COLLECTIONS

**STARS**

AMUSE BOUCHE

***Wagyu Beef M9***
Seared, Fried Garlic, Green Peppercorn

NV Ernest Rapeneau Brut, Champagne,
France

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STARTER

***White***
Fresh Burrata Cheese, white truffle oil,
Snail caviar & Tuna
Watermelon, Toasted Seaweed, Sesame oil

2018 Ricasoli Albia Bianco, IGT
Toscana, Italy

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FIRST COURSE

***Corn Cream***
White Grapes, Green Peas, Corn Foam

2018 Fromm 'La Strada'
Marlborough, New Zealand

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MAIN COURSE

***Rock' n Lobster***
Native wild, Broiled, Saffron Paint, Semolina Dumpling,
Sea Urchin & Beef Tender Angus Prime Tongue,
celery root, Sage Macadamia Pesto, Stock Vegetables

2018 Michel Picard Bourgogne, Pinot Noir
Burgundy, France

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DESSERT

***Lemon Cream***
Basil, raspberries, Soft Merengue

2018 Fontanafredda Moscato d'Asti,
DOCG Piedmont, Italy

250$ Inclusive of Beverage Pairing

*All prices are in US dollars & subject to 10% service charge plus 12% GST*