

# PRIX FIXE - DINNER

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available from 5:00pm - close

3 COURSE \$59

## STARTER

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### SEAFOOD CHOWDER

fresh seafood & clams, bacon, thyme, cream

### MAPLE WALNUT PRAWNS

tempura prawns, yuzu mayo, walnuts, toasted sesame, togarashi

### SEAFOOD CRUDO

tuna, salmon, scallops, pink shrimp, cucumber, jalapeño, red onion, citrus chili vinaigrette, tortilla chips

## MAIN

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### SEAFOOD BOUILLABAISE

seared rockfish, mussels, prawns, crab leg, tomato & leek broth, sourdough bread

### SABLEFISH

kabayaki glazed sablefish, dashi risotto, oyster mushroom, grilled scallions, reggiano, nori crumb

### LOBSTER CARBONARA

butter-poached lobster tail, house-made tagliatelle, guanciale, pecorino, black pepper

## DESSERT

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### TIRAMISU

mascarpone whip, ladyfinger, dark chocolate

### APPLE CRUMBLE

caramel apple, almond streusel, vanilla ice cream

#### INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.

