

huso

DESSERT

Lemon Tart

Classic Lemon Curd . Italiana Meringa

\$108

Baked Chocolate Cake

Baked Chocolate Lava Cake . Mixed Berries

\$128

Apple Caramel Mille Feuille

Home Baked Puff Pastry . Caramelized Apple . Cinnamon

\$168

Baked Alaska Flambé

Flambé Ice Cream . Meringue Crust

\$178

Soft Serve Ice Cream

Served With Caviar . Champagne Jelly

\$188

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SOUP

Daily Soup

Please Check with Our Team

\$108

Porcini Mushroom Soup

Porcini Mushroom . Cream

\$138

APPETIZER

Citrus Kale Salad

Organic Kale . Orange . Grapefruit . Mint

\$128

Duck Foie Gras

Pan Seared Foie Gras . Kumquat Compote . Brioche

\$188

Hokkaido Scallop

Pan Seared Scallop . Tomato Herb Salsa

\$138

Burrata Cheese

Arugula . Basil . Balsamic Vinegar

\$158

Pan Seared Ahi Tuna

Yellowfin Tuna . Sesame

\$168

Eggplant Parmesan

Baked Eggplant . Tomato . Parmigiano Reggiano

\$168

Steak Tartare

Home Baked Crisps . Onsen Egg

\$198

Garlic Prawn

Garlic Crispy . Wild Mushroom

\$198

Ham & Cheese

Selected Cured Ham . Cheeses

\$288



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MAIN

Duck Leg Confit

Potato Purée . Citrus Gravy

\$308

Iberico Pork

Roasted Iberico Pork Shoulder . Spicy Ratatouille

\$338

Seabass

Pan Fried Chilean Seabass . Lobster Sauce

\$368

Ribeye

Grilled Black Angus . Gravy

\$398

Lamb Rack

Roasted Tasmanian Lamb Rack . Thyme . Gravy

\$428

M6 Wagyu Sirloin

Grilled M6 Australian Wagyu Sirloin . Gravy

\$528

Roasted Free Range Chicken

Whole Chicken . Marinated In Chinese Wine

\$888

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PASTA

Spaghetti al Limone

Dry Caviar . White Wine Lemon Sauce

\$268

Fettuccine Beef Cheek

Braised Beef Cheek . Red Wine Sauce

\$268

Risotto Seafood

Black Ink Risotto . Chilli

\$318

Linguine Red Prawn

Spanish Red Prawn . Tomato Sauce . Chilli

\$658

SIDE DISH

French Bean

Green Beans . Pepper . Olive Oil

\$68

Mashed Potato

Potato . Butter . Milk . Pepper

\$78

French Fries

Potato . Olive Oil

\$78

Garlic Kale

Kale . Garlic . Olive Oil

\$88

