

THE ALLIANCE HOTEL

DUCK SPRING ROLLS 15.9

hoi sin & coriander pesto

SALT & PEPPER CALAMARI 18.9

chilli dipping sauce ^{gf}

KARAAGE CHICKEN 17.5

kewpie mayo & aleppo pepper

COMPRESSED WATERMELON 18.5

CARPACCIO

rose water, cherry tomato,
crispy shallot, feta mousse &
pedro ximenez balsamic ^{gf}

PACIFIC OYSTERS 15.5 | 28 | 49.5

natural, kilpatrick or with apple &
ginger granita ^{gf}

SLOW SEARED SWORDFISH 21

homemade kimchi, pickled chilies,
daikon & coriander dressing ^{gf}

STEAK TARTARE 21

pickled onion, crispy egg yolk,
truffle mayo, bone marrow dripping
toast

FISH OF THE DAY 35.5

smoked confit potatoes, curried
cauliflower puree, pickled cucumber
salad & caper vinaigrette ^{gf}

SOUS VIDE DUCK BREAST 35.5

butternut squash puree, pickled
enoki, blanched pak choi, salt baked
celeriac & duck reduction ^{gf}

HENNESSEY BEEF BURGER 21.9

wagyu beef patty, cognac sauce,
swiss cheese, lettuce, pickles & fries

HOMEMADE GNOCCHI 29

spinach & basil pesto, goats feta
custard, sun blushed tomato &
sauteed kalamata olives ^v

SLOW COOKED BRISKET 35

green mango & papaya salad, achiote
& orange jus, and corriander salsa
verde ^{gf}

ROASTED PORK BELLY 34.5

ginger & carrot puree, turnover
potato, peas, mint & roasted carrot ^{gf}

THOUSAND GUINEAS RUMP 29.9

pear & pecorino salad, fries & your
choice of sauce ^{gf}

BASS STRAIGHT RIB FILLET 41.9

MB3+ RESERVE with hasselback
potatoes, greens, horseradish
butter & your choice of sauce ^{gf}

French Fries ^v 9

Sweet Potato Fries ^v ^{gf} 10

Greens ^{gf} ^v 10

Hasselback Potatoes 13

with cauliflower puree, walnut
crumb & aged balsamic
