



APPETIZERS

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| ALMA'S SIGNATURE TOFU[^] | \$28 |
| Foie Gras Emulsion Mushrooms Leeks Seasonal Shaved Truffle Bonito Flakes | |
|  <i>Tenuta Sant'antonio Fontana Soave Garganega 2018 Italy \$17</i> | |
| ANGEL HAIR COLD PASTA[^] | \$38 |
| Seaweed Dressing Octopus Terrine N25 Oscietra Caviar | |
|  <i>Abadia de Tortoreos Albarino Rias Baixas 2020 Spain \$23</i> | |
| LANGOUSTINE TAIL | \$48 |
| Parfum De Siam Carrot Purée Yarra Valley Smoked Ikura | |
|  <i>Frank Family Vineyards Chardonnay 2016 Carneros California \$28</i> | |
| BEURRE BLANC ICE CREAM | \$58 |
| Hokkaido Scallop Tartare N25 Kaluga Hybrid Caviar Hazelnut Foam Rye | |
|  <i>Attems Sauvignon Blanc 2018 Venezia Italy \$18</i> | |

MAINS

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| KONBU & ARTICHOKE RISOTTO | \$46 |
| Kale Wasabina Seasonal Shaved Black Truffle | |
|  <i>Castellare Di Castellina Chianti Classico 2020 Italy \$29</i> | |
| ROUGIE DUCK BREAST | \$52 |
| Walnut Salsa Baby Leek Asparagus Purple Curry | |
|  <i>Martinet Bru Grenache Syrah Priorat 2017 Spain \$23</i> | |
| CRISPY TOOTHFISH | \$65 |
| Mushroom Ragout Pancetta Yuzu Sauce | |
|  <i>The Journal Pinor Noir Sonoma 2013 California \$48</i> | |
| KUMAMOTO WAYGU STRIPLON | \$128 |
| Black Garlic Aioli Parsnip Purée King Oyster Mushroom Shio Koji | |
|  <i>The Journal Cabernet Sauvignon 2012 Napa Valley \$48</i> | |

DESSERTS

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|---|-------------|
| CITRUS PANNA COTTA | \$20 |
| Curry Meringue Citrus Segment Mango Sorbet | |
| CLASSIC APPLE TART | \$22 |
| Vanilla Crumb Vanilla Ice Cream Almond Flakes | |
|  <i>Thomas Barton Reserve Sauternes 2010 France \$33</i> | |

[^]Vegetarian option available
All menus are subject to change according to seasonality & product availability.
All set menu prices are subject to a 10% service charge and 8% gst.