

SAILS PRIX FIXE MENU

Select Four Courses for \$129* per Person



Crab & Avocado

Beluga Crème Fraîche, Pepper Jam, Mango Purée

Hamachi Crudo

Melon, Pickled Radish, Exotic Citrus, Espelette

Little Joe Grass-Fed Beef Tartare

Pepper Jam, Smoked Onion Purée, Organic Greens

Wood-Grilled Octopus

Romesco, Roasted Piquillo Pepper Vinaigrette, Capers, Crispy Potato

Foie Gras Torchon

Red Fruits, Yuzu Caramel, Pistachio Brittle, Brioche Toast

Oysters

*Six Piece, Apple Mustard, Green Tea Mignonette
(\$10 Supplemental Charge)*



Organic Baby Greens

*Goat Stracciatella, Roasted Shallot, Banyuls
Vinaigrette*

Tomato Salad

*Feta, Moscato Vinegar, Cucumber, Pickled Shallot,
Organic Kalamon Olive Paste*

Lobster Arugula Salad

Organic Arugula, Strawberry, Honey-Glazed Root Vegetables, White Balsamic Vinaigrette



Lobster Ravioli

Roasted Lobster, Glazed Salsify, Shellfish Reduction

Linguini

Clams, Nori, Calabrian Chili, Sea Broth

Tagliatelle

Braised Sunchoke, Roasted Wild Mushrooms, Tender Spring Onion, Piave Vecchio Cheese

Truffle Risotto

*Black Truffle, Piave Vecchio, Mascarpone, Shaved White Truffle
(Supplemental Charge \$65)*



Dover Sole

Traditional Meunière, Wood-Grilled Asparagus

Scallops

Citrus Emulsion, Turnip, Truffle Rice

King Ōra Salmon

Ginger Coconut Cream, Wood-Fire Cabbage Hearts

Peppered Tuna Rossini

Seared Foie Gras, Black Truffle Reduction, Charcoal-Roasted Onions

Little Joe' Grass-Fed Prime Tenderloin

Australian Beef, Coffee Roasted Onions, Jus

'Tajima' Wagyu Ribeye MS6

Caramelized Mushroom Purée, Crispy Shallots



Chocolate Hazelnut Gâteau

*Chocolate Ice Cream, Hazelnut Nougatine,
Salted Caramel*

Pineapple Semifreddo

*Fresh Passionfruit, Grilled Local Pineapple, Oat Crisp,
Meringue Crumble*

Sticky Toffee Pudding

*House-Made Vanilla Bean Ice Cream, Brown Sugar
Caramel, Candied Pecans*

Valrhona Chocolate Soufflé

*Grand Marnier Crème Anglaise, Vanilla Bean Ice-
Cream (Supplemental Charge \$10)*

Martini

Choice of Espresso Martini, Chocolate Martini or Club Coco

*20 % SERVICE CHARGE ADDED TO EACH CHECK LIMITED TO ONE MAIN COURSE

SAILS PRIX FIXE MENU

Select Three Courses for \$129* per Person



Salmon Crudo

Granny Smith Apple, Apple Mustard

Tuna Tartare

Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile

Maine Diver Scallop

Brown Butter Carrot, Caramelized Bacon

Garlic Prawns

Wild Australian Tiger Prawns, Garlic Fondue, Vermouth, Herb Crumble

Crispy Pork Belly

Charred Oranges, Fennel, Slow-Roasted Pineapple

Caviar

Traditional Accoutrements

(Siberian \$89 Supplemental Charge, Ocietra \$250 Supplemental Charge)



Organic Baby Greens

Goat Stracciatella, Roasted Shallot, Banyuls Vinaigrette

Tomato Salad

Feta, Moscato Vinegar, Cucumber, Pickled Shallot, Organic Kalamon Olive Paste

Lobster Arugula Salad

Organic Arugula, Strawberry, Honey-Glazed Root Vegetables, White Balsamic Vinaigrette



Shellfish Selection

Langoustine, Tiger Prawns, Moreton Bay Bug, Lemon Herb Aioli

Whole Wood-Grilled Dorade

Grilled Asparagus, Lemon Beurre Blanc

Maine lobster

Cauliflower, Salsify, Cauliflower Puree

Organic Chicken

Pistachio Cream, Roasted Red Pepper, Broccolini, House-Made Chicken Feta Sausage

Tajima Wagyu Tenderloin MS8

Caramelized Mushroom Purée and Crispy Shallots

Bone In Wagyu Ribeye for Two

Caramelized Mushroom Purée and Crispy Shallots

(Supplemental Charge \$69 Per Person)

Select One Side Per Person With Each Entrée

Wild Mushrooms, Wood-Grilled Asparagus, Slow Cooked Carrots, Roasted Vegetables, Potato Puree, Potato Gratin



Pineapple Semifreddo

*Fresh Passionfruit, Grilled Local Pineapple,
Oat Crisp, Meringue Crumble*

Chocolate Hazelnut Gâteau

*Chocolate Ice Cream, Hazelnut Nougatine, Salted
Caramel*

Martini

*Your Choice of Espresso Martini, Chocolate Martini or
Club Coco*

Sticky Toffee Pudding

*House-Made Vanilla Bean Ice Cream, Brown Sugar
Caramel, Candied Pecans*

Grand Marnier Soufflé

*Grand Marnier Crème Anglaise, House-Made Vanilla
Bean Ice Cream*

(Supplemental Charge \$12)

20% SERVICE CHARGE IS ADDED TO EACH CHECK LIMITED TO ONE MAIN COURSE ITEM

Available for purchase, "Sails" Luxury Premium Organic Extra Virgin Olive Oil by Alexandra Drakias.
250ml, Product of Greece.

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.