



Lunch in the Wild

Seasonal 4 Course Menu
1 June - 30 June 2026

APPETIZER

Compress Watermelon with Sustainable Scallop
Served with petit salad and yuzu balsamic

SOUP

Wild Mushroom
Shimeji mushroom, garlic bread, chives, truffle oil

MAIN COURSE

Sustainable Barramundi
Pan-seared barra fillet, grilled prawn, mussels, US Asparagus,
pickled shallot, smoky Provençale sauce

DESSERT

Fromage Cuit with Mango and Citrus
Almond crumble, fresh mango, mango pâte de fruit

BEVERAGE

Coffee or Tea

THE
CRIMSON
SUMMER
DISCOVERY