

MOËT & CHANDON

LADIES LUNCH

BIYACCO

On Arrival

Flute of Moët & Chandon Champagne

SNACKS

Scampi Crumpet, Chives & Finger Lime
Scallop Sando, Horseradish Aioli, Little Gem
Classic Beef Tartare on Agria Rosti
Octopus Gilda, Olive & Guindilla

PRIMI

Please choose one of the following

Chargrilled Snapper,
Horseradish Buttermilk, Dill, Pickled Mussels & Celery
Cappellacci di Zucca,
Roasted Pumpkin & Ricotta, Pine Nut & Sage Burnt Butter
Roasted Chicken Breast,
Truffle Mousseline, Celeriac & Chicken Jus

DOLCI

Coffee Panna Cotta, Honey Roasted Nuts & Brûlée Banana

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ADD-ONS

Seasonal Oysters
Freshly Shucked, Italian Vinaigrette 1/2 Doz 45 — Doz 90

Seafood Tower — 150

Chilled: Oysters, Poached Prawns & Cocktail Sauce, Crudo of Kingfish,
Salmon, Snapper & Scallop, Tuna Tartare, Seaweed Crackers.

Hot: Tempura Oysters, Snapper, Salt & Pepper Squid, Scallop Sando
with Horseradish Aioli)

Add a Whole Crayfish — 95

SIDES TO SHARE

Hand Cut Fries, Parmesan, Black Pepper — 15
Crispy Brussels Sprouts, Chilli Caramel, Parsley — 19
Radicchio & Rocket Salad, Pickled Grapes, Rose Balsamic — 18

SAVOR FOOD FEST 2026