



**MAY & JUNE**

# Galician Octopus Odyssey

Form the shores of the rocky coastal waters of Galicia in Spain, Executive Chef Mark and his team have crafted four dishes that showcases the versatility of this Spanish octopus.

Octopus Salad \$128  
Green apple, cucumber, celery, cherry, tomato, Thai chili sauce

Grilled Octopus & Squid \$148  
Puy lentils, chimichurri

Octopus Carpaccio \$188  
Aged Balsamic, argula, pine nuts, Parmesan crisps

Octopus Terrine \$228  
Aspic style, chive mayo, sundried tomatoes

## WHITE WINE BY THE BOTTLE 40% OFF

Graves, Chateau Tour Bicheau \$420 \$252  
*Sauvignon Blanc & Chenin, 2017*

Bourgogne 'La Jumalie' Domaine Darnat \$460 \$276  
*Chardonnay 2014*

## RED WINE BY THE BOTTLE 40% OFF

Savigny Les Beaune, Domaine Arnoux \$590 \$354  
*Pinot Noir 2018*

*Prices listed subject to 10% service charge*