

THE
WHITE
RABBIT

PRIVATE EVENTS MENUS

PRE – LUNCH/DINNER CANAPES

Menu A

\$20.00++ per person

Prawn beignet
Tomato confit and feta cheese
Wild mushroom quiche
Chicken vol-au-vent

Menu B

\$35.00++ per person


Chicken Liver Parfait
Burrata and Tomatoes
Seared Otoro and Ociestra Caviar
Wagyu Carpaccio

LUNCH

4 Course
\$95++ per person

Caesar Salad

Hickory smoked Chicken, Romaine Hearts, soft boiled Eggs



Wild Mushroom Soup

Truffle and parmesan grissini




Pan Seared Sea Bass

Crushed potatoes, sautéed mushroom

Or

Grilled 150 days Grain Fed Striploin

Roasted ratte potatoes, grilled asparagus
and san marzano tomatoes



Valrhona Chocolate Tarte

Vanilla bean ice cream


5 Course
\$105++ per person

Amuse Bouche



Madagascar Prawns Tartare

Pickled quail eggs, petite salad, lime vinaigrette



Seared Scallop

Curried cauliflower, natural jus



Roasted Emperor Snapper

Fillet Melted leeks, white wine sauce

Or

Braised Wagyu Beef Cheek

Seasonal vegetable, parsnip puree, shallot confit



Lemon Mint Jelly

Fresh berries and fruit compote

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LUNCH

5 Course
\$125++ per person

Amuse Bouche



Wagyu Beef Carpaccio

Truffle cream, celery and rocket, parmesan, truffle shaving



Seared Foie Gras and Smoke Duck

Cherry compote, petite greens, pistachio biscuit



Pan Roasted Threadfin Fillet

Fava beans and chorizo, red wine sauce

Or

36 hours Braised Short Ribs

roasted root vegetable, polenta cake, port glaze



Fine Apple Tart

Vanilla Bean Ice cream

THE
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DINNER

4 Course
\$125++ per person

Amuse Bouche
Gazpacho and prawns beignet



Classic Tiger Prawns
and Mango Cocktail



Braised Angus Beef Cheek
Mousseline potatoes and roasted roots vegetable

Or

Pan Roasted Barramundi
Wild mushroom fricassee, light champagne cream



Chocolate Praline bar
homemade vanilla bean ice cream

4 Course
\$145++ per person

Amuse Bouche
Marinated tuna in cones



Hand Dive Scallop Tartare
Yuzu vinaigrette, fine herbs, petite mesclun



Grilled 365 days US Striploin
Pickled mushroom, crushed potatoes, perigord sauce

Or

Grilled Halibut Fillet
Grilled Provençale vegetables, Tuscan tomato coulis



Lemon Meringue Tart
Spear mint ice cream

DINNER

5 Course
\$165++ per person

Amuse Bouche

Smoked scallop tartare and pickled radish




Yellow Fin Tuna Carpaccio

Soy caviar, olive dust, fine cresses, ponzu glaze



Alaskan king crab Ravioli

American sauce, crispy leeks



Braised Wagyu Beef Cheek

Creamy polenta, glazed vegetables, Bordeaux sauce

Or

Poached Emperor Snapper

Seafood nage, lacto cabbage and crisp fennel




Seasonal fruit and berries salad

Chocolate bowl, blood orange granite

5 Course
\$185++ per person


Amuse Bouche

Cured langoustine and smoke trout roe




Citrus Cured Hiramasa King Fish

White asparagus ribbon, petit pois, yuzu cream




Butter Poached Maine Lobster

Apple and fennel salad, beurre blanc



Char Grilled 400days Wagyu Beef

Lacto cabbage, Pomodoro coulis, port glaze



Duo Preparation of Chocolate

Varholna dulcey tart, warm dark chocolate fondant
Formage blanc sorbet

FAMILY STYLE (Sharing)

3 Course
\$108++ per person

Salad Primtemps

*Asparagus, mango, avocado, pickled tomato,
radish, mixed greens, house dressing*

Burrata de Artigiana

Pickled tomatoes, red endives, milk and basil oil



Brandt 365 Days Family Reserve Short Ribs

*Cooked sous-vide for 36 hours
and sautéed till crispy*

Sides

*Truffle Mac and Cheese
English Peas and Bacon*

Japanese Sea Bream

Whole fillets sautéed till crispy, creamed leeks



Deconstructed Cheesecake

Graham crumble, cheese mousse, blue berry sorbet, pop rocks

Special Celebratory Items, Priced Per Head

Appetizers

Selection of 5 Charcuterie - \$8
Gillardeau Oyster - \$10
White Pearl Oyster - \$12
Seasonal Oyster - \$8

Mains

Truffle Chicken - \$12
Cote de Beouf - \$20
Dover Sole - \$15
Brandt 365 Days Grain-Fed Ribeye - \$12

4 Course
\$138++ per person

Salad Primtemps

*Asparagus, mango, avocado, pickled tomato,
radish, mixed greens, house dressing*

Ranger's Valley Wagyu Beef Carpaccio

*Sliced thinly, truffle cream, balsamic pearl, celery cress
and shaved parmigiano regianno*

Potted Duck liver pate

Pickled vegetables and house made crisps



Demi Tasse Lobster Bisque

Maine lobster, brandy



Brandt 365 Days Family Reserve Short Ribs

*Cooked sous-vide for 36 hours
and sautéed till crispy*

Sides

*Truffle Mac and Cheese
English Peas and Bacon
Asparagus and Truffle
with Hollandaise*

Japanese Sea Bream

Whole fillets sautéed till crispy, creamed leeks

Alaska King Crab Tagliatelle

Pork broth, salted kelp, Alaskan Baidri Crab



Deconstructed Cheesecake

Graham crumble, cheese mousse, blueberry sorbet, pop rocks

Baked Alaska

Toasted meringue, vanilla ice cream

BEVERAGE

Free Flow Beverage Package

Housepour Spirits

Gin – Beefeater, Vodka – Wyborowa
Whiskey – Ballantines, Tequila – Cimarron,
Bourbon – Bulleit Rum. Havana Club 3 years

Housepour White & Red Wines

The White Rabbit Cellar Selection

Beer

Heineken (Draught) – 20L

Soft Drinks & Juices

Sprite, Coke, Coke light, Orange, Lime, Cranberry

\$98++/person for 3
hours

Additional hour at \$48++

Housepour White & Red Wines

The White Rabbit Cellar Selection

Beer

Heineken (Draught) – 20L

Soft Drinks & Juices

Sprite, Coke, Coke light, Orange, Lime, Cranberry

\$88++/person for 3
hours

Additional hour at \$38++

Beer

Heineken (Draught) – 20L

Soft Drinks & Juices

Sprite, Coke, Coke light, Orange, Lime, Cranberry

\$78++/person for 3
hours

Additional hour at \$28++

Soft Drinks & Juices

Sprite, Coke, Coke light, Orange, Lime, Cranberry

\$25++/person for 3
hours

Additional hour at \$18++

Ala-Carte

Soft drinks & Juices: \$8++ per glass

Sprite, Coke, coke light, Orange juice, Lime juice & Cranberry juice

Beer: \$600++ per barrel

Heineken Beer (Draught)

House pouring White and Red:

Refer to wine list

Housepour spirits: \$16++ per glass

Gin-Beefeater, Vodka-Wyborowa, Whiskey – Ballantines, Rum-
Havana Club 3 years, Tequila- Cimarron, Bourbon- Bulleit

Customized Cocktail: \$20-\$25++ per glass

Depending on concoction, theme, etc

Customized Mocktail: \$16-\$20++ per glass

Depending on concoction, theme, etc