

A magnificently grand
MOTHER'S DAY DINNER



BREAD TO START

Cultured butter

FRENCH STURIA CAVIAR 15 GRAMS

Buttermilk blinis, lime creme fraiche

JAPANESE A5 WAGYU SCOTCH

Cooked on wood-fire served with green chilli chimmichuri,
smoked tomato, cress with a side of baby cos lettuce salad

24-CARAT GOLD RING

Valrhona chocolate, caramel, peanut, raspberry



\$400 per person | \$489 with wine pairing



Harbour Society will take all reasonable efforts to accommodate guests' dietary requirements. However, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.