OUR SAKE SELECTION

Shiokawa Cowboy Yamahai Junmai-Ginjo Genshu 300ml 120
soft and refreshing sake with a higher alcohol content, specially crafted to accompany angus and wagyu beef, ginjo indicates premium quality, yamahai is a traditional sake-making method which creates a more gamey savoury flavour
seimaibuai 60%, nihonshu-do +3.5

Shiokawa Fisherman Sokujo Junmai-Ginjo-Shu 300ml 120
a fruity sake, a light flavour created to accompany seafood in general crab, shrimp and lobster in particular. often compared to a high-quality white wine. ginjo indicates premium quality
seimaibuai 60%, nihonshu-do -13

Shirataki Minatoya Tosuke Junmai-Daiginjo 630ml 166
this elegant Junmai-Daiginjo is reminiscent of fresh apples, including Gala and McIntosh with a subtle earthy character. the mid-palate reveal apricot, peach and rose water with a clean, dry finish
seimaibuai 50% , nihonshu-do -40

Shirataki Aged Mizuno Gotoshi Jakusei Junmai-Ginjo 300ml 98
this perfectly balanced sake abundant with bright stone-fruit notes mostly peach, nectarine and juicy cherry and a clean mineral finish that is reminiscent of melting snow. An excellent match for sashimi and white fish
seimaibuai 55% , nihonshu-do +3

Ginrei Gassan Junmai-Daiginjo 300ml 136
Daiginjo represents the highest classification of premium sake, it is a full-bodied sake is silky on the palate with a solid substantial yet gentle character, pairs beautifully with local lobster
seimaibuai 50%, nihonshu-do +2

CHEF'S TABLE

Welcome to the Chef's Table at the Shoreline Grill. Please enjoy a sensory experience as our chefs create a myriad of dishes live and untamed.

À LA PLANCHA MENU

TORCH TIGER PRAWNS | 150g | cr | g | sy | 85
sea-farmed jumbo tiger prawns, with miso and mustard custard

MEDIUM TO RAW | 180g | g | d | a | sy | 130
Tajima Wagyu beef striploin and garlic chips served with a raw tenderloin tartare ball with Japanese flavours

STRIP & TENDER | 180g | g | d | sy | 130
Tajima Wagyu beef striploin or tenderloin, sliced and served with a selection of the chef's sauces

SALT BUSH LAMB LOIN | 200g | g | sy | d | 99
New Zealand saltbush-grazed lamb, baby courgette salad

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.
These items are not included in the gourmet plan

CHEF'S TABLE

SCALLOPS | 150g | mc | a | g | sy | d | 95
giant Hokkaido scallop, topped with whipped Pernod butter

CHEF'S CATCH | 200g | f | g | sy | d | 65
fresh local line-caught fish with caramelised Tahitian lime

CENTER-CUT SALMON | 200g | f | g | sy | d | 84
sea-harvest Tasmanian salmon with caviar dressing

SQUID | 200g | mc | d | sy | g | 60
scored squid seasoned with lime salt and green pepper

CHICKEN | 150g | sp | d | g | sy | 70
corn-fed free-range chicken, prepared in our Thai style

PLANCHA EXTRAS | v | sy | g | d | 16

plancha mixed vegetables and herbs
sautéed potatoes in truffle butter
Asian greens, tofu
asparagus & crispy shallots
fresh mushrooms
erinji mushrooms "yakitori-style"

PLANCHA SAUCES | Served with all À La Plancha items
olive oil spice mix, apple soya dip, lime and lemongrass pickle

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.
These items are not included in the gourmet plan

TEPPANYAKI TRADITION

SEAFOOD SET | f | g | a | cr | mc | sy | d | se | 224 per person

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms

Tasmanian salmon, tiger prawns and Hokkaido scallops served with teppanyaki vegetables, Japanese pickles, sauces and fried rice

exotic fruits, passion fruit sorbet

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.
These items are not included in the gourmet plan

TEPPANYAKI TRADITION

MEAT SET | g | f | sy | d | 255 per person

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms

your choice of Australian "Cape Grim" Angus sirloin or tenderloin
served with teppanyaki vegetables, Japanese pickles,
sauces and fried rice

exotic fruits and passion fruit sorbet

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.
These items are not included in the gourmet plan

TEPPANYAKI TRADITION

LOBSTER SET | f | g | a | cr | mc | sy | d | se | 295 per person

sushi or sashimi

herb salad

miso soup with wakame, tofu and mushrooms

half a coral lobster, daily catch fish, tiger prawns, scallops and squid
served with teppanyaki vegetables, Japanese pickles,
sauces and fried rice

exotic fruits and passion fruit sorbet

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.
These items are not included in the gourmet plan