

Chairman's Table

Savoury

Fish Soup, Spinach, Crayfish Wonton
Wok-Fried Crayfish, Black Pepper Sauce
Kung Pao Tofu, Green Beans
Steamed Fish, Supreme Soya Sauce
Braised Lamb Shoulder, Sesame, Mint Labneh
XO Fried Rice, Scampi, Flying Fish Roe

Desserts

Foundry Chocolate Crème & Burnt Vanilla Roll, Blackberry Ice Cream Vanilla Pastry Cream, Basil, Filo Pastry Tart, Strawberry Sorbet

188 per person

*48-hour notice is required for this menu.



Chairman's Table

Savoury

Crayfish Bisque, Orange, Seafood

Fish Crudo, Nam Jim, Sesame, Rice Cracker

Wok-Fried Crayfish, Chilli Sauce

Pork Belly, Soy Caramel, Pickles

Kung Pao Tofu, Green Beans

Bone-in Ribeye, Black Peppercorn

XO Fried Rice, Scampi, Flying Fish Roe

Desserts

Foundry Chocolate Crème & Burnt Vanilla Roll, Blackberry Ice Cream Vanilla Pastry Cream, Basil, Filo Pastry Tart, Strawberry Sorbet

288 per person

*48-hour notice is required for this menu.



Hakari

SNACKS

Duck Liver Pâté, Horopito Mustard, Focaccia

STARTERS

Fish Crudo, Nam Jim, Sesame, Rice Cracker Tomato Tartare, Buffalo Curd, Basil, Flatbread

MAINS

Market Fish, Beetroot Chilli Jam Handpicked Short-Rib, Black Pepper Sauce XO Vegetable Fried Rice

SIDES

Fries, Herb Salt, Black Garlic Aioli Broccolini, Balsamic, Pickled Shiitake Mushroom Rocket, Fig, Manchego

DESSERTS

Foundry Chocolate Crème & Burnt Vanilla Roll, Blackberry Ice Cream Vanilla Pastry Cream, Basil, Filo Pastry Tart, Strawberry Sorbet

128 per person



SNACKS

Duck Liver Pâté, Horopito Mustard, Focaccia

STARTERS

Fish Crudo, Nam Jim, Sesame, Rice Cracker Tomato Tartare, Buffalo Curd, Basil, Flatbread

MAINS

Braised Lamb Shoulder, Sesame, Mint Labneh
Crispy Fish, Sweet & Sour Sauce
Eggplant, Date Dressing, Herb Salad

SIDES

Fries, Herb Salt, Black Garlic Aioli Broccolini, Balsamic, Pickled Shiitake Mushroom

DESSERTS

Foundry Chocolate Crème & Burnt Vanilla Roll, Blackberry Ice Cream Vanilla Pastry Cream, Basil, Filo Pastry Tart, Strawberry Sorbet

98 per person