

COLD APPETISERS

- Red Sky Caesar Salad** 🍷 G P 555
Crispy Alsatian bacon, sour bread croutons, parmesan shavings
- Raw and Blanched Organic Vegetables** V 535
Herbal coulis, mixed micro cress
- Wagyu Beef Tartare** 🍷 N 790
Piedmont hazelnuts, summer truffle
- Fresh Salmon Tartare with Keta Caviar** 🍷 S N 890
Avocado purée, finger lime
- Mazara Red Prawns Crudo** 🍷 L S 1,250
Capsicum coulis, lemon mayonnaise, pink garlic gel
- Half Dozen of Fresh Oysters** ** S 1,250
Champagne mignonette and lemon wedges
• Cap Horn Fine de Claire No.1
• Tsarskaya No.3
• Sentinelle No.3

WARM APPETISERS

- Pan Seared Hokkaido Scallops** G L S 1,350
Avocado, sour cream, oscietra caviar
- Pan Seared Foie Gras** G N 1,350
Tropea onion confit, Madeira sauce, toasted pine nuts
- Pan Seared Crab Cake** S 855
Light mustard sauce, organic summer salad
- Fagottelli alla Carbonara** 🍷 G L P 950
Zucchini brunoise, Alpine bacon

SOUPS

- Wild Mushroom Cappuccino** L V 550
Porcini mushrooms, girolles, parmesan, truffle foam
- Red Sky Lobster Bisque** L S 655
Crispy lobster, Martell cognac

WHITE TRUFFLE SEASONAL MENU

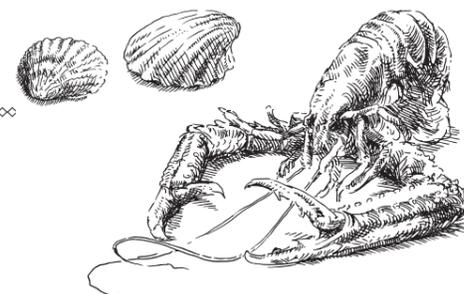
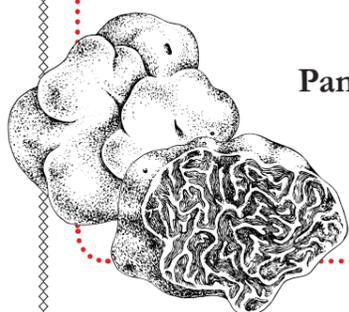
Red Prawn Carpaccio L S
Verona celery hearts, mache salad, white truffle
2,350

Butter Poached Organic Egg L
Parmesan cream, marsala wine reduction, white truffle
1,750

Handcrafted Tagliolini Pasta with Alpine Butter G L
Parmesan cheese, white truffle
1,750

Ravioli Filled with Parmesan Cheese and Organic Egg Fondue G L
Brown butter, white truffle
1,850

Pan Seared Gundagai Lamb L N
Hazelnut crust, corn, celeriac
truffle sauce, white truffle
2,950



CAVIARS** 🍷

- 15 grams Oscietra Imperial 1,650
15 grams Royal Oscietra 1,990
15 grams Russian Sturgeon 2,090
15 grams Beluga 3,400
Assortment of 4 caviars 15 grams 7,999

CAVIAR SPECIALS** 🍷

- Ahi Tuna Tartare with 15 grams Oscietra Caviar S 2,250
Minnesota Wild Rice with 15 grams Beluga Caviar S L 3,450

LOVE TO SHARE

- Seafood On Ice** ** 🍷 S 7,555
Ideal to share
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king crab langoustines, mussels and array of dips and condiments

- The Red Sky Surf & Turf Tower** 🍷 S 7,555
An assortment of the freshest seafood and prime quality meats Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns king crab and Hokkaido scallops, accompanied by seasonal vegetables potatoes and delicious dips & sauces

SEAFOOD MAIN COURSES

- Tagliolini with Mazara Red Prawns, Burrata Sauce** 🍷 G L S 1,350
Salicornia, oyster leaves
- Spaghetti Lobster Felicetti** G L S 2,455
Whole Maine lobster, pink garlic, extra virgin olive oil
- Black Ink "Acquerello" Risotto** 🍷 G L S 1,850
Sepia ink and seafood
- Gratinated Whole Maine Lobster** G L S 2,755
Paris mushrooms, cognac, roasted ratte potatoes
- Grilled Galician Octopus** G S P 1,390
Broccoli cream, spicy 'Nduja chip
- Glacier 51 Snow Fish** S 1,955
Celeriac velouté, artichokes, herb dressing
- Wild Òra King Salmon** L S 1,490
Asparagus purée, chardonnay sauce, Sorrento lemon gel

MEAT MAIN COURSES

- 72 Hour Slow Cooked Japanese Hitachiwagyu Beef** 🍷 2,350
Belgian endive, prune red wine sauce
- Grilled Gundagai Lamb Chops** 🍷 1,855
Eggplant, confit tomatoes, oregano, lamb jus
- Australian Wagyu Beef Rib Eye Steak Frites** G 2,445
Bearnaise and red wine sauces
- Wagyu Beef Tenderloin Rossini** G 2,855
Foie gras, truffle, Madeira sauce, croutons
- Grilled A4 Japanese Kobe Beef Sirloin** L 3,250
Potato mille-feuille, fragrant garden herb sauce
- Roasted Suckling Pig** P 1,650
Red wine shallots, green apple emulsion
- Pan Seared Label Rouge Duck Breast** P 1,650
Colourful carrots, blueberry balsamic reduction

SIDES

- Hand cut French fries V
Sweet potato fries
Duck fat confit ratte potatoes L V
Creamy spinach L V
Butter poached kale L V
- Velvety mashed potatoes L V
Rocket salad with parmesan V
Mixed garden vegetables L V
Sautéed button mushrooms L V
Green asparagus with pesto L N V

🍷 Signature Dish

G Contains Gluten

L Contains Lactose

S Contains Seafood, Crustacean or Molluscs

P Contains Pork

N Contains Nuts

V Vegetarian

****There may be risk associated with consuming raw shellfish.
If you have any immune disorders, you should eat these products fully cooked.**

All prices are subject to 10% service charge and 7% government tax.