



Festive Menu

3-COURSE PRIX FIXE — \$65

*Pairings by our Sommelier and
Bar Manager available on request*

APPETIZERS

Smoked Sablefish Chowder 22

smoked sablefish, prawns, surf clams, dungeness crab,
scallops, double-smoked bacon, chive oil

Grilled Beet & Burrata Salad 31

fresh burrata cheese, heritage greens, endive, shaved
fennel, dill crème fraiche, compressed apple,
roasted hazelnut, chervil powder

Crispy Humboldt Squid 22

deep fried squid noodles, togarashi spice, dashi
emulsion, assorted greens, mint, shishito,
pickled radish, squid ink vinaigrette

MAINS

Rosstown Chicken 36

pan-seared, savoury charcoal bread pudding, braised
salsify, chestnut & celeriac puree, crispy skin crumble,
mustard seed velouté

Braised Beef Cheek 42

slow-braised beef cheek, roasted maitake mushroom,
garlic mashed potato, sunchoke puree,
seasonal vegetables

Cavetelli 32

semolina extruded, boursin cream sauce, sauteed oyster
mushroom, rapini, shaved parmesan,
toasted pine nuts

DESSERT

Milk Chocolate Gianduja 17

joconde biscuit, hazelnut crunch, gianduja mousse,
chocolate chantilly, caramelized hazelnut, yuzu gel

Chestnut Mont Blanc 16

black currant biscuit, vanilla crème anglaise,
chestnut cream, italian meringue

Pistachio Citrus Cake 17

pistachio ganache, lemon confit,
calamansi sorbet, citrus gel, passionfruit tuile

W





wildlight

KITCHEN + BAR