

01 MAY 2026



# ALFRED'S RESTAURANT

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## ENTREE

### **SALMON CROQUET \$20**

WILD GREENS, TOMATO SALSA, SPINACH  
VELOUTÉ

### **THAI CRISPY SOFT SHELL CRAB \$20**

VERMICELLI NOODLES, ASIAN SLAW, NAM  
JIN SAUCE

### **BEEF CARPACCIO \$26**

HOME-MADE TRUFFLE OIL, ROCKET  
LEAVES

### **ROASTED OYSTER MUSHROOMS \$26**

EDAMAME PUREE, LOTUS ROOT AND  
GREENS

## MAINS

### **A4 WAGYU BEEF RIB EYE FILLET \$55**

ROASTED CAULIFLOWER, SMASHED CHAT  
POTATO, TRUFFLE AND HERB BUTTER

### **BARRA AND PRAWNS \$38**

PAN TOSSED BROCCOLINI, CHERRY  
TOMATO, PRAWN BISQUE

### **EGGPLANT PARMIGIANA \$34**

WITH SALATA AND GREEN OIL SERVED  
WITH MIXED GREEN SALAD

MEMBERS' DISCOUNTS APPLY  
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

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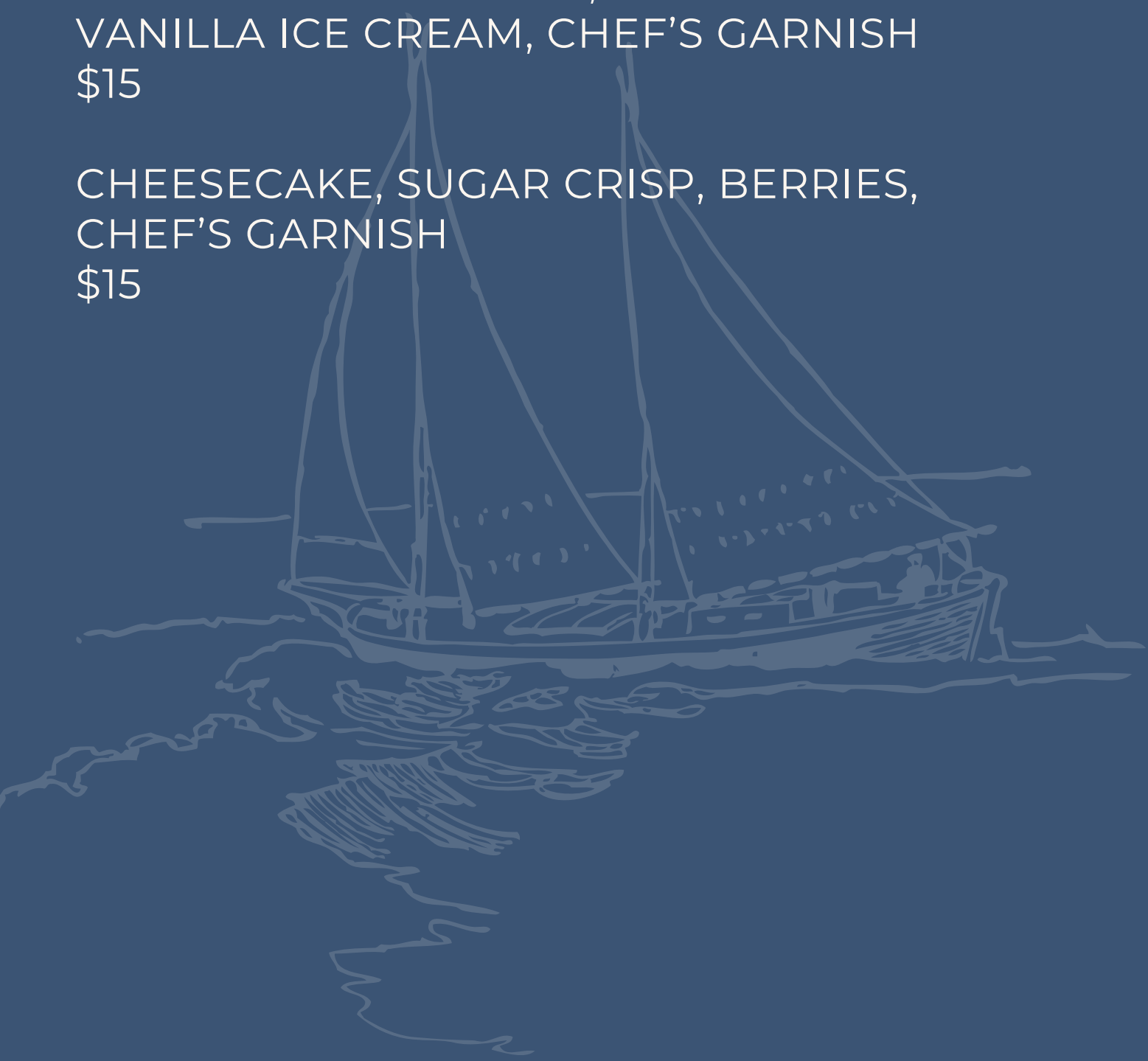
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## DESSERT

CHOCOLATE FONDANT, FRESH BERRIES AND  
VANILLA ICE CREAM, CHEF'S GARNISH  
\$15

CHEESECAKE, SUGAR CRISP, BERRIES,  
CHEF'S GARNISH  
\$15



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