

25.12.25



SABA

FESTIVE MENU

ON ARRIVAL

festive cocktail
amuse-bouche

SERVED SHARING STYLE

oyster, japanese dressing, caviar / **GF DF**

sashimi platter of salmon, tuna, mackerel, wasabi,
soy sauce / **GF DF**

bay lobster, chive relish, prawn oil / **GF DF**

hiromasa kingfish sashimi, thai pesto, yuzu pearls,
japanese dressing / **GF DF**

mooloolaba prawns, xo coconut sauce, coriander oil,
tobiko, lemon meringue / **GF DF**

beef tartare, mille-feuille potatoes, cured egg
yolk, traditional garnish / **GF**

game farm 10-day dry aged duck breast, honey glaze,
beetroot, sour cherry / **GF DF**

banana sponge cake, coffee dulce de leche, banana
tuile, coconut sorbet / **V**

GF - GLUTEN FREE DF - DAIRY FREE N - CONTAINS NUTS
V - VEGETARIAN VG - VEGAN