



LUNCH A LA CARTE MENU

APPETISER

Foie Gras 23

foie gras terrine, seared foie gras, dark cherry, green pistachio crème, spiced biscuit

✓ Burrata 16

burrata cheese, heirloom tomato, tomato jelly, baby arugula, pesto

Scallop 19

scallop a la plancha, watercress purée, parma chips, caviar vinaigrette, micro cress

SOUP

✓ Mushroom 14

crème of mushroom, mushroom, truffle paste, crotons, chives

MAIN COURSE

Lamb 40

lamb loin, turnip mousseline, baby vegetables, red wine sauce

Beef 34

sous vide boneless short rib, potato purée, wild mushroom fricassée, truffle sauce

Sea Bass 26

line-caught sea bass, butternut purée, smoked eggplant caviar, basil butter sauce

DESSERT

Crumble Tart 13

caramelised banana, bitter chocolate ice-cream, caramel sauce

Trio of Exotic Mango 13

frozen mango ice-cream, mango passion pearl, mango pineapple blitz torte cake

Chocolate Surprise 13

chocolate bomb, hot chocolate ganache, berries, crumble



Crêpe Suzette 15

crêpe suzette with vanilla ice-cream

 *vegetarian*



gueridon service