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SEMI A LA CARTE MENU

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APPETISER

Alaska King Crab 17

crab timbale, tomato, avocado, mango salsa, citrus sauce

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

Rock Oysters

½ dozen 27 | 1 dozen 50

freshly shucked rock oysters on ice, classic vinaigrette

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SOUP

✓ Mushroom 14

crème of mushroom, mushroom, truffle paste, croutons, chives

Lobster 16

lobster cappuccino, crustacean dumpling, tomato salsa

## 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

Pork 38

Iberico pork plumas, confit garlic purée, grilled king oyster mushroom, sautéed edamame beans, natural jus

Cod 36

steamed black cod, spicy cioppino stew, farm vegetables, basil butter toast

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## DESSERT

Chocolate Surprise 12.50

chocolate bomb, hot chocolate ganache, berries, crumble

Baked Alaska 12.50

coffee-infused baked Alaska, flammable Kahlua, rum and raisin ice-cream

 Crêpe Suzette 15.50

crêpe suzette with vanilla ice-cream

 *vegetarian*

 *gueridon service (dinner only)*

