



COLD CUTS & CHEESES

Tomino Cheese	25
Wrapped With Parma Ham Acacia Honey Crostini	
Oven Baked Camembert Cheese (V)	20
Rosemary Garlic Crostini	
Selection Of Charcuterie	
◦ Saucisson	12
◦ Duck & Pork Terrine	12
◦ Parma Ham	12
◦ Duck Rilette	12
<i>Served with Bread and Homemade Pickles</i>	
Artisanal Cheese Platter	24/28
Selection of 3 or 4 Regional Cheeses Crackers Sourdough	

SIDES

Truffle Fries	18
Brussels Sprout with Lardon	18
Cauliflower Gratin	16
Potato Purée with Mushrooms and Arugula Crisps	16
Grilled Asparagus with White Corn, Tomato & Lime Vinaigrette	16

DINNER ALA CARTE MENU

APPETISERS

Toasted Sourdough (V)	8
French Pamplie Butter Ligurian Olives Roasted Honey Garlic	
Home-Cured Salmon	22
Oranges Dill Caviar Arugula Lemon Dressing	
Seared Atlantic Scallops	24
Celeriac Purée Fava Beans Sea Urchin Sauce	
Pan-Seared Foie Gras	32
Grapes White Wine Vinegar Chicken Jus Parsley	
Octopus and Tiger Prawn Niçoise Salad	28
Octopus Leg Red Sea Prawns Butterhead Lettuce Olives Quail Eggs Ratte Potatoes Cherry Tomatoes Haricot Vert	
Classic Beef Tartare with Hand Cut Fries	28
Capers Cornichon Onions Organic Egg Yolk Mustard	
Assorted Heirloom Tomatoes (V)	22
Heirloom Tomatoes Ashed Goat Cheese Shallot Rings Aged Balsamic Reduction	



MAIN COURSE

Duck Leg Confit	36
Roasted Duck Fat Marble Potatoes Red Onion Jam	
Mustard Crusted Baby Chicken	34
Potato Paille Roasted Parsley Tomatoes Mirepoix Jus	
Pan-Seared Iberico Pluma	46
Garlic Brussels Sprout Toasted Almonds Apple Celeriac Purée	
Seared Kuhlbarra Barramundi	36
Creamy Polenta Heirloom Carrots Crustacean Reduction	
Roasted Baby Lamb Rack	58
Romesco Mashed Potato Garlic Confit Zucchini Flower Fritters Port Wine Sauce	
Eggplant Parmigiana (V)	26
Tomato Sauce Mozzarella Cheese Basil Marinated Tomatoes Wild Rocket Caper Berries	
Grilled Wagyu Flank Steak 'Bavette' (200gm)	42
Shoestring Fries Arugula Parmigiano Chimichurri Compound Salt Flakes	

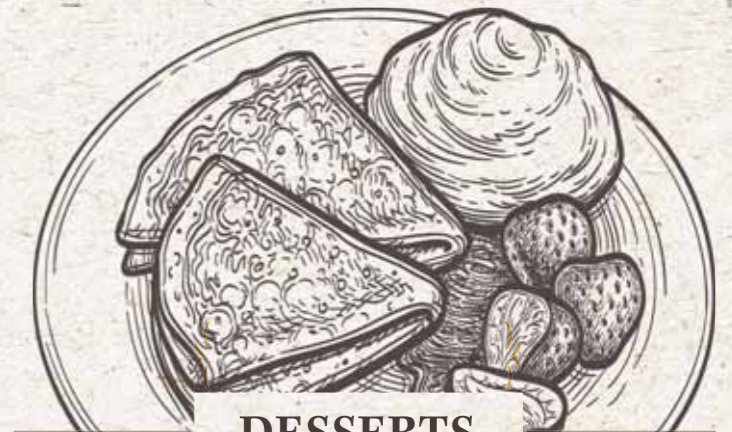
PASTA & RICE

Aged Acquerello Risotto (V)	32
Truffle Purée Grana Padano Seasonal Fresh Truffles	
Ricotta & Porcini Ravioli (V)	24
Sage Beurre Noisette Sautéed Porcini Mushrooms Black Pepper	
Spaghetti alla Chitarra	38
Red Sea Prawns Scallops Mussels Sardinia Bottarga Lobster Sauce Lemon Crumbs	



SOUP

Wild Forest Mushroom Velouté (V)	16
Parsnip Crisps Truffle & Comte Emulsion Fresh Seasonal Truffle	
Classic French Onion Soup	16
White Wine Beef Stock Gruyère Artisanal Toast	



DESSERTS

Citrus Crème Brûlée	16
Vanilla Pod Orange Zest Fresh Berries	
Tiramisu	20
Ladyfinger Sponge Coffee Syrup Mascarpone Cream Dark Chocolate Shavings	
Churros con Chocolate	16
Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Flowers from the Garden Vanilla Ice Cream	