



## COLD CUTS & CHEESES



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

## SIDES

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

# LUNCH A LA CARTE MENU

## APPETISERS

<b>Toasted Sourdough (V)</b>	8
French Pamplie Butter   Ligurian Olives   Roasted Honey Garlic	
<b>Home-Cured Salmon</b>	22
Oranges   Dill   Caviar   Arugula   Lemon Dressing	
<b>Seared Atlantic Scallops</b>	24
Capers   Raisin   Romesco   Coriander Cress	
<b>Grilled Red Sea Prawns</b>	28
White Corn   Tomato Salsa   Grilled Lemon   Lime Vinaigrette	
<b>Pan-Seared Foie Gras</b>	32
Grapes   White Wine Vinegar   Chicken Jus   Parsley	
<b>Oeuf Meurette</b>	18
Organic Egg   Mushrooms   Pancetta   Croutons   Red Wine Jus	
<b>Tiger Prawn Niçoise Salad</b>	22
Red Sea Prawns   Butterhead Lettuce   Olives   Quail Eggs   Ratte Potatoes   Cherry Tomatoes   Haricot Vert	

<b>Classic Beef Tartare with Hand Cut Fries</b>	28
Capers   Cornichon   Onions   Organic Egg Yolk   Mustard	

<b>Assorted Heirloom Tomatoes (V)</b>	22
Heirloom Tomatoes   Ashed Goat Cheese   Shallot Rings   Aged Balsamic Reduction	



## MAIN COURSE

<b>Duck Leg Confit</b>	36
Roasted Duck Fat Marble Potatoes   Red Onion Jam	
<b>Mustard Crusted Baby Chicken</b>	34
Potato Paille   Roasted Parsley   Tomatoes   Mirepoix Jus	
<b>Seared Kuhlbarra Barramundi</b>	36
Creamy Polenta   Heirloom Carrots   Crustacean Reduction	
<b>Braised Lamb Shank</b>	48
Garlic Polenta   Ratatouille   Basil Pesto	
<b>Braised Wagyu Beef Cheeks</b>	46
Baby Seasonal Vegetables   Smoked Potato Purée	
<b>Eggplant Parmigiana (V)</b>	26
Tomato Sauce   Mozzarella Cheese   Basil   Marinated Tomatoes   Wild Rocket   Caper Berries	
<b>Grilled Wagyu Flank Steak 'Bavette' (200gm)</b>	42
Shoestring Fries   Arugula   Parmigiano   Chimichurri   Compound Salt Flakes	

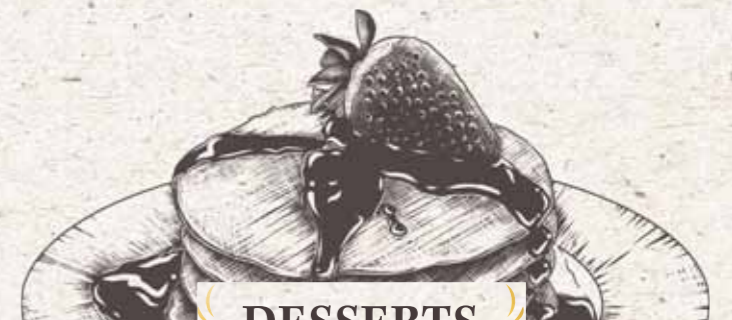
## PASTA & RICE

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



## SOUP

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



## DESSERTS

<b>Paris Brest</b>	16
Choux Pastry   Praline Diplomat   Hazelnut	
<b>Yoghurt Sorbet</b>	16
Elderflower Yoghurt Sorbet   Mint Jelly   Crispy Yoghurt   Honeycomb   Fresh Berries	
<b>Citrus Crème Brûlée</b>	16
Vanilla Pod   Orange Zest   Fresh Berries	
<b>Tiramisu</b>	20
Ladyfinger Sponge   Coffee Syrup   Mascarpone Cream   Dark Chocolate Shavings	
<b>Churros con Chocolate</b>	16
Orange Zest   72% Valrhona Chocolate   Cinnamon Orange Sugar   Flowers from the Garden   Vanilla Ice Cream	