



COLD CUTS & CHEESES

- Cold Cuts Platter** 35
Chef's Selection Of Cold Cuts | Pickles
Toasted Sourdough
- Artisanal Cheese Platter** 24/28
Selection of 3 or 4 Regional Cheeses | Crackers
Sourdough*
- Oven Baked Camembert Cheese (V)** 20
Rosemary | Garlic | Crostini
- Selection Of Charcuterie**
- **Saucisson** 12
- **Country Pâté with Mushrooms** 12
- **18 Months Aged Parma Ham** 12
- **Duck Rilette** 12
Served with Bread and Homemade Pickles



SOUP

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

DINNER ALA CARTE MENU

APPETISERS

- Pan-Seared Foie Gras** 32
White Wine Vinegar | Parsley
Balsamic Chicken Jus
- 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 Melba Toast** 28
Capers | Cornichon | Onions | Organic Egg Yolk | Mustard
(Prepared at the Table)
*Kindly note that a waiting period of 15 minutes is required.
- Seared Atlantic Scallops** 24
Celeriac Purée | Edamame Beans | Sea Urchin Sauce
- Home-Cured Norwegian Salmon** 22
Oranges | Dill | Caviar | Arugula | Lemon Dressing
- Assorted Heirloom Tomatoes (V)** 22
Heirloom Tomatoes | Ashed Goat Cheese
Shallot Rings | Aged Balsamic Reduction
- Escargot De Bourgogne** 22
Parsley Garlic Butter | Edible Shell
- Toasted Sourdough (V)** 8
French Pamplie Butter | Ligurian Olives
Roasted Honey Garlic



MAIN COURSE

- Grilled Wanderer Barley-Fed Angus Striploin MB4+ (200g)** 48
Arugula | Parmigiano | Compound Salt Flakes
Kampot Peppercorn Jus
- Roasted Australian Baby Lamb Rack** 48
Romesco Mashed Potatoes | Garlic Confit
Asparagus Fritters | Port Wine Jus
- Pan-Seared Iberico Pluma** 46
Garlic Brussels Sprouts | Toasted Almonds
Apple Celeriac Purée
- Duck Leg Confit** 36
Roasted Duck Fat Marble Potatoes | Red Onion Jam
- Pan Seared Barramundi** 36
Creamy Polenta | Heirloom Carrots | Crustacean Reduction
- Roasted Boneless Half Chicken** 34
Parmigiano Baby Potatoes | Charred Broccolini | Chicken Jus
- Eggplant Parmigiana (V)** 26
Mozzarella Cheese | Basil | Marinated Tomatoes
Wild Rocket | Caper Berries | Tomato Sauce

PASTA & RICE

- Spaghetti al Nero** 38
Squid Ink Tonarelli | Tiger Prawns | Scallops | Mussels
Sardinian Bottarga | Lobster Sauce | Lemon Crumbs
- 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

SIDES

- Truffle Fries** 18
- Brussels Sprouts with Lardon** 18
- Creamed Spinach with Golden Raisins** 16
- Potato Purée with Mushrooms and Arugula Crisps** 16
- Grilled Asparagus with White Corn, Tomato & Lime Vinaigrette** 16



DESSERTS

- Tiramisu** 20
Ladyfinger Sponge | Myer's Dark Rum | Coffee Syrup
Mascarpone Cream | Dark Chocolate Shavings
- Citrus Crème Brûlée** 16
Madagascar Vanilla Pod | Vanilla Ice Cream
Orange Zest | Fresh Berries
- House-Made Churros con Chocolate** 16
72% Valrhona Chocolate | Cinnamon Sugar
Vanilla Ice Cream
- Yoghurt Sorbet** 16
Elderflower Yoghurt Sorbet | Mint Jelly
Yoghurt Crisp | Fresh Berries