



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	



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 Broccoli Chicken Jus	
Eggplant Parmigiana (V)	26
Mozzarella Cheese Basil Marinated Tomatoes Wild Rocket Caper Berries Tomato Sauce	
Aged Acquerello Risotto (V)	32
Truffle Purée Grana Padano Seasonal Fresh Truffle	

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

PASTA

Chef Alessandro Giustetti of Monti shares three special pastas from his home region of Liguria, Italy.	
House-Made Fettuccine	32
Basil Toasted Hazelnuts Octopus Ragout	
House-Made Tagliolini (V)	22
Taggiasche Olives Pine Nuts Fresh Marjoram Lemon Crumbs	
House-Made 'Tuccu' Raviolini	32
Raviolini filled with Beef, Pork, Spinach and Parmesan Tomatoes Red Wine	



HOUSE-MADE 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	
Churros con Chocolate	16
72% Valrhona Chocolate Cinnamon Sugar Vanilla Ice Cream	
Yoghurt Sorbet	16
Elderflower Yoghurt Sorbet Mint Jelly Yoghurt Crisp Fresh Berries	