

SET LUNCH 990

Appetizers

Wedge Salad

Iceberg, cherry tomatoes, crispy bacon, kalamata olives, cucumber, blue cheese dressing

Roasted Jerusalem Artichoke Soup

Toasted almonds, brown butter

CopperTree Farms Beef Tenderloin Crudo

Parmesan cracker, rocket, balsamic

Mains

Dutch Cream Potato Gnocchi

Blue cheese, walnuts, baby spinach

Imported Seabass

Potato salad, hard boiled egg, seeded mustard, aioli

Braised Duck Pie

House made puff, celeriac puree, red wine sauce

Dessert

Petits Fours

Canelé, lemon madeleines, cinnamon apple crumble bar

Basque Burnt Cheesecake

Mixed berry compote

Black Forest Millefeuille

Chocolate puff, amarena cherries, chocolate cream

OYSTER, CAVIER SEAFOOD ON ICE

Kaviari Oscietre Caviar Blinis 5g (2) 700

Smoked salmon mousse, accompaniments

Seafood on Ice 3,900

Oysters raw & Rockefeller, king crab legs, tiger prawns, scallops, pickles, condiments

USA & French Oysters

Individual @ 160	Mignonette
6 pcs. @ 920	Kilpatrick
12 pcs. @ 1,660	Mornay, Rockefeller

SALADS, CHARCUTERIE, BREADS

Cast Iron Baked Brioche 110

Garlic, herb butter

Burrata 340

Marinated cherry tomatoes

Tiger Prawn Cocktail 380

Cocktail sauce, iceberg, country bread

Cold Cuts 700

Iberico, truffle salami, Parma prosciutto, foie gras terrine, pickles, toast, condiments

RAW & CURED

New Zealand King Salmon 420

Beetroot, horseradish, lemon, pine nuts, pea shoots

Blue Fin Tuna 470

Blackened chilli vinaigrette

HOT APPETIZERS

Lobster Bisque 400

Star anise, orange

Pattaya Calamari & Slow Cooked Pork Belly 410

Caramel onions, blackened chili

FROM THE WOOD-FIRED GRILL

Beef

Amelia Park Lamb Cutlet 1,300

Green peppercorn tapenade

CopperTree Farms Bone-In Dry Aged Ribeye 4,200-7,400

MBS 2/3 1kg to 1.8kg carved tableside

Margaret River Wagyu Ribeye 3,800

MBS 8/9 350g

Jacks Creek Black Angus Tenderloin 1,100 | 2,100

MBS 3 Grain fed 150g/300g

CopperTree Farms Minute Steak 990

Caté de Paris butter

Seafood

Red Snapper 900

Carrot butter, snap peas, baby carrots

Charcoal Grilled River Prawn 800

Preserved lemon gremolata

PASTA

Hand Cut Fettuccine 350

Wild boar ragout

Squid Ink Linguine 400

Guanciale, chilli, coriander

SIDE DISHES

Mixed Leaves 150 *Potato Millefeuille* 150

Cabernet vinaigrette

Charcoal Roasted Pumpkin 150 *Mac n Cheese* 230

Garlic yoghurt, brown butter

Creamed English Spinach 150 *Loaded French Fries/Mash* 340

Paprika, bacon
Wild boar ragout, crisp bacon, manchego

DESSERTS

Petits Fours 200

Canelé, lemon madeleines, cinnamon apple crumble bar

Basque Burnt Cheesecake 200

Mixed berry compote

Black Forest Millefeuille 200

Chocolate puff, amarena cherries, chocolate cream

