

# Swiss Chalet

## Cheese Fondue (recommended for 2)

Emmental, Gruyere,  
white wine, Kirsch, garlic  
served with baguette, green salad  
boiled potatoes and pickles

**\$360**

## Raclette Cheese

melted Raclette cheese  
served with baguette  
boiled potatoes and pickles

**\$180**

## SEAFOOD AND MEAT

Pan-seared Tiger Prawns (2 pieces)

**\$120**

Grilled Wagyu Beef Sirloin

**\$180**

Assorted Cured Meat Platter

Prosciutto ham, Chorizo and Salami

**\$88**

Bündnerfleisch

Swiss air-dry beef

**\$62**

Grilled Cumberland Sausages (3 pieces)

**\$55**

## VEGETABLE

Roasted Vegetable Platter

broccolini, green zucchini, carrot, mushroom

**\$48**

Mesclun Salad

Dijon mustard dressing

**\$48**

## DESSERT

Le Gâteau Payernois

Payernois cake, hazelnuts ice cream

**\$62**

Kirschwähe

Swiss sweet cherry pie

**\$62**

## *Wine and Digestif Pairing Suggestions*

### WHITE

William Fèvre Chablis

Burgundy, France #1543

Bottle \$522

Glass \$108

Weingut Bründlmayer Grüner Veltliner

Burgerland, Austria #1588

Bottle \$400

Glass \$85

### RED

Michele Chiarlo Barbera D'Asti superior Le

Orme DOCG, Piedmont, Italy #2203

Bottle \$362

Glass \$80

Dr Wehrheim Spatburgunder, Pfalz,

Germany #2604

Bottle \$400

Glass \$85

### DIGESTIF

Domaine Rolet Vin Jaune, Jura, France #1584

Bottle \$988

Glass \$165 (100ml)

## RESTAURANT

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal