


MONTHLY PROMOTION

Savor the Season - White Asparagus



Poached White Asparagus   \$168
Maltaise sauce


White Asparagus Velouté \$85
ham hock, parmesan croutons

Steamed Halibut  \$328
stuffed with white asparagus scallop mousseline
boiled potatoes, hollandaise sauce


APPETIZER


  Chef's Daily Soup \$65


  Burrata and Rainbow Heirloom Tomatoes \$268
green oil, rocket salad, white balsamic, olive oil


 Foie Gras Crème Brûlée \$237
pan-fried foie gras, balsamic figs jam

SEAFOOD AND MEAT

12oz Home Dry Aged Beef Ribeye  \$547
baked portobello mushroom, sautéed spinach, cherry tomatoes
mashed potatoes, beef jus

Duo of Duck  \$297
French duck breast and duck confit, black pudding sausage,
confit potato, cherry tomatoes, baby carrots, duck Jus

Chilean Sea Bass  \$297
pistachio crumble, beetroot, cherry tomatoes
little potatoes, champagne cream foam

Vegetable Lasagna  \$153
portobello mushroom, aubergine, courgetti, sweet pepper coulis

SIDE

Asparagus \$98
Roasted Garlic Mashed Potatoes \$84
Baked Portobello Mushroom \$74
French Beans \$74



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

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