



Cold & Warm Appetizers

Duck breast and foie gras delight

990

Duck foie gras and apple domino with Calvados jelly, pan seared duck foie gras on black cherry compote and home smoked French duck breast with Port wine scented mango served with salad greens, tossed in raspberry dressing

Marinated fresh Tasmanian ocean trout

580

With horseradish-cranberry stick with cucumber, beet root and apple stroh, keta caviar and micro salad greens, tossed in crème fraiche dressing with chives

Pan seared duck foie gras

950

on black cherry compote, balsamic lentils, celeriac Mousseline and brioche

Carpaccio of US Wagyu beef striploin

580

Drizzled with 25 year old Lodovico Campari Aceto balsamic, Pecorino cheese, caper berries, chimichurri jelly and arugula leaves

Buffalo mozzarella, sliced Parma ham and cantaloupe melon

480

Served with arugula and assorted summer leaves, tossed in balsamic dressing

Lobster medallions

720

Sous-vide poached, glazed with apricot jam, set on curry apple sauce and smoked salmon with horseradish-apple cream, sesame cracker, accompanied by micro greens in citrus vinaigrette

Organic arugula leaves in Balsamic vinaigrette

550

Accompanied by home smoked duck breast, grated blue cheese, marinated cherry tomatoes and garlic croutons

All prices are inclusive of Value Added Tax and subject to 10% service charge



Cold & Warm Appetizers continued

Yellow fin tuna tartar

490

With avocado and shitake mushrooms, pressed tuna square infused with soy-honey, accompanied by petite salad greens in sesame-ginger dressing



Caesar salad with Cointreau - infused gravlax

490

Served with croûtons, wax boiled egg and shaved Grana Padano cheese



Truffled and poached free ranged chicken egg

680

Bedded in rocket leaves with grilled Portobello mushrooms and caramelized goat cheese



Salad of sous vide poached octopus

480

Marinated in kafir-lime vinaigrette, served with truffled beet root, sea urchin-cucumber jelly and organic salad leaves in lychee dressing



Escargots gratinated with herb butter

580

Served with garlic bread and salad greens in pumpkin seed oil dressing



1/2 dozen fresh oysters with classic condiments

420



1/2 dozen baked oysters

520

With sautéed mushroom, leek and crispy bacon in Champagne sauce

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Soups

Consommé double of organic farmed chicken 350

With duck foie gras agnolotti and grissini



Cream of pumpkin 320

With roasted walnuts and seared scallops



King prawn bisque 320

With lobster-leek ravioli and Champagne froth



Cream of wild mushroom 320

With croûtons and truffle espuma

Fish and Seafoods

Slow cooked fresh Tasmanian wild salmon 980

Served with apple-fennel tortelloni and lychee in curry-ginger nage and pine nut-sun dried mango-cucumber relish



Aubergine seafood medley 1,350

Grilled Chilean sea bass, lobster tail and Tasmanian salmon, pan fried prawn and scallop in bouillabaisse fizza, served with organic salad greens in passion fruit dressing, sauce rouille and croûton



Grilled fillet of Chilean sea bass 1,380

Served with confit tomato relish, green pea and carrot Mousseline, braised fennel, mustard seed-chive sauce and salsa verde

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Fish and Seafood continued

Grilled lobster tail and pan fried scallops 1,350

Served on tagliolini pasta and sautéed spinach with chives-lime beurre blanc and green asparagus

Pan seared Monk fish fillet wrapped in prosciutto 1,550

with caramelized garlic , set on angel hair pasta, porcini-leek fondue and cherry tomatoes confit

Meat and Poultry

Duo of pork belly and veal cheek 950

Barbequed braised pork belly and slow cooked veal cheek in Portwine jus, served with sautéed Portobello, honey glazed carrot and tagliatelle pasta

Classic French Rougie duck confit 1,150

On red wine and cranberry braised red cabbage, potato Mousseline and Portwine jus

Marriage of beef and sea bass 1,650

Grilled Chilean sea bass on a spiced fennel-apple compot and grilled Australian Mulwarra beef tenderloin with Madeira jus, gratinated with zucchini and mushroom, accompanied by walnut gnocchi

Honey glazed French duck breast 950

With Curaçao sauce, served with pink pepper – potato gnocchi, set on creamed Savoy cabbage

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Meat and Poultry continued

Aubergine surf and turf 1,650

Grilled lobster tail and roasted Australian Mulwarra beef tenderloin with sautéed mushrooms and seared duck foie gras, Béarnaise sauce and Madeira jus, wild mushroom risotto and assorted vegetables

Oven roasted Australian lamb rack 1,550

With sautéed French beans, vine ripe cherry tomato confit, goat cheese-mint polenta and sauce piquante

Lamb Trio 1,160

Sous-vide lamb shoulder confit, oven roasted lamb loin and grilled lamb chop,
 Served with artichoke and vegetable ragout, mustard seed-chives sauce, chimichurri and papaya salsa

Rougie duck Foie gras 1,150

Would you like to add an additional slice of pan seared duck foie gras?

Grills

US Angus beef rib – eye steak (330 grams) 1,850

Australian lamb chops (250 grams) 1,450

Australian Mulwarra beef tenderloin steak (250 grams) 1,600

US Wagyu beef striploin steak (entrecôte) (280 grams) 1,850

--- Grilled items are served with the vegetables of the day, fried onion rings and your choice of one sauce and one starch ---

Sauces: Port wine jus, Madagascar green peppercorn sauce, mushroom sauce, Béarnaise sauce, parsley-cilantro chimi churri sauce, Café de Paris butter

Additional side orders: 120

Starches: Mashed potato, potato gratin, baked potato, French fries, pasta, rice pilaf

Additional side orders: 120

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