

Aubergine

RESTAURANT PATISSERIE

Appetizers

Duck foie gras and smoked duck breast sampler	870
A combination of duck foie gras terrine, seared duck foie gras on apple tart tatin and home smoked french duck breast served with mesclun greens, tossed in a raspberry dressing	
Sautéed prawns and scallops	620
served with a sesame crisp, melon balls, curry flavoured apple sauce and accompanied with garden greens in citrus dressing	
Carpaccio of Australian beef-tenderloin	540
with parmesan fondue, truffle oil, assorted herbs and a salad bouquet	
Tempura fried tuna loin	420
with sesame ginger dip, accompanied by mesclun greens and pea sprouts	
Bocconcini and vine-ripened tomatoes	390
with thinly sliced Parma ham, cantaloupe melon and sun dried tomato - basil pesto	
Seared duck foie gras	680
with port wine balsamic jus served with grilled water melon and a bouquet of petite salad leaves	
Salmon delight	480
A selection of cointreau infused gravlax, smoked salmon trout pralines and salmon confit	
Seared US bistro beef fillet and sautéed portobello mushrooms	320
served with mesclun greens and fine herbs	
Caesar salad with cointreau infused gravlax	460
served with croûtons, wax boiled egg, crispy bacon and shaved Grana Padano cheese	
Baked oysters	
with wilted spinach and crispy bacon in Champagne sauce (minimum 6 pieces)	
Additional order per piece	480 70
Fresh oysters	
served with condiments (minimum 6 pieces)	
Additional order per piece	360 50
Russian Osetra Caviar (50grams/can)	
8,500	
with classical condiments	

Soups

Foamed cream of green asparagus with prawn	220
served with asparagus-chartreuse	
Creamed chicken and coconut milk soup	210
with chicken satay in peanut sauce	
Essence of chicken	210
with aged Sherry and goat cheese, spinach tortellini	
Wild mushroom froth	240
with truffle espuma	

Pasta

Forest mushroom risotto	460
with green asparagus and parmesan crisp	
Basil tagliatelle	380
with tomato confit, buffalo mozzarella and black olive foam	
Tagliolini	420
with a cassoulet of wild mushrooms, Parma ham flakes and mascarpone sauce	

Fish and Seafood

Grilled tuna steak "Niçoise"	580
Served with balsamic braised shallots, haricots verts, bell pepper drizzle and sweet potato goulash	
Pan - roasted fillet of Norwegian salmon	720
with hazelnut infused olive oil, cauliflower - potato mash and watercress relish	
Grilled fillet of Chilean sea bass	920
with tomato fondue and petite salad leaves, served in bouillabaisse froth	
Pan seared gindara	790
set on Mediterranean style borlotti bean cassoulet, with basil - sun dried tomato pesto and topped with shaved apple and fennel salad	
Baked Pommery mustard crusted lapu lapu fillet	640
in carrot honey froth, accompanied by crispy bacon and marble potatoes	

Meat and Poultry

Oven roasted pork medallions	590
wrapped in duxelle-carrot and prosciutto with pumpkin purée, caramelized apples and Calvados sauce	
Roasted pineapple glazed Australian rack of lamb	1,180
served with tamarind jus, ratatouille - goat cheese tart, and pumpkin gnocchi	
French duck confit	740
with creamed Brussels sprouts and parsley marble potatoes	
Roasted French duck breast	860
with orange - curacao jus, served with apple tart tatin and red onion ginger confit	
Oven roasted chicken breast	670
stuffed with ricotta and sun - dried tomatoes, served with seared duck foie gras, shallot confit, hummus and a balsamic reduction	
Australian beef - tenderloin steak with green peppercorn sauce	1,180
served with potato gratin and roasted root vegetables	
Roasted Wagyu beef dry tip	950
with grilled duck foie gras, port wine sauce and corn - vegetable roulade	

Grills	
US Angus beef rib - eye steak (300 grams / 10oz)	1,350
Australian grilled lamb chops (250 grams / 8.5 oz)	990
US Angus beef tenderloin steak (250 grams / 8.5 oz)	1,380
Garlic - rosemary spring chicken	560
Cow - girl steak (for 2 persons) (500 grams / 17oz)	1,950
US Wagyu Sirloin (300 grams / 10oz)	1,580

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

Sauces: Port wine jus, Green peppercorn sauce, Mushroom sauce, Béarnaise sauce, Parsley-cilantro chimi, churi sauce, Herb flavoured compound butter

Starches: Mashed potatoes, Potato gratin, Baked potato, French fries, Pasta(Tagliatelle), Rice pilaf

All prices are inclusive of Value Added Tax, service charge is excluded