SOUP

White Onion Velouté
Blue Cheese Tortellini with Black Truffle $ 32

Porcini Mushroom Velouté
Truffle Butter Croute and Mini Foie Gras Le Burge $ 32

Pacific Oyster and Fennel Chowder
Seared Salmon, Scallop and Tiger Prawn $ 31

Cognac Flambéed Lobster Bisque $ 36
from the Guéridon

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.
ENTRÉE

Poached White Asparagus
Quail Egg, Béarnaise Sauce and Mixed Cress $ 31

Togarashi Marinated Pan Seared Yellowfin Tuna
Lemongrass Infused Vacuum Melon, Bloody Mary Jelly and Caviar $ 38

Steamed Lobster Won Ton Ravioli
Spring Onion, Salmon Caviar, Saffron Beurre Blanc and Micro Greens $ 48

Grilled Anjou Pigeon Breast
Beetroot Purée, Red Currant Sauce and Affilia Cress $ 42

Seared Sea Scallops
Spicy Cauliflower Puree, Onion and Coriander Cress $ 36

Crisp Organic Green Leaves
Beetroot and Fresh Bocconcini with Papaya Seed Dressing $ 29

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ENTRÉE

Salmon “Stroganoff”
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins
Flambéed with Cognac, Lemon and Sour Cream $ 38
from the Guéridon

Lobster “Wellington”
Baked in Saffron Puff Pastry with Mushroom Duxelle
Sauce Americane $ 42

Medallions of Duck Foie Gras on Warm Brioche
Glazed Apple, Calvados and Shallot Jus $ 41

Freshly Shucked Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Half dozen $ 33
Dozen $ 64

Kadaif Pastry Wrapped Tiger Prawns
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passion Fruit Coulis $ 31

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MAIN COURSE

Pan Seared Black Cod
Calamari Goulash with Lobster Sauce and Confit Artichokes $ 55

Crispy Skin Salmon
Cherry Tomato, Red Radish, Tomato Concasse and Endive $ 51

Pan Seared Potato Crusted Snapper
Garlic Buttered Vegetables, Pumpkin Purée
Green Curry and Lemon Foam $ 53

Sautéed Indian Ocean Lobster Medallions 700gr
Noilly Prat Beurre Blanc
Strips of Vegetables and Herb Potato Galette $ 135

Yellowfin Tuna “Rossini”
Grilled Yellowfin Tuna Steak, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc $ 58

Asian Spice Grilled Mahi Mahi Fillets
Pan Fried Lemongrass Sand Lobster Tails
Al Dente Broccolini and Baby Corn
Warm Thai Roasted Pepper Dressing $ 48

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MAIN COURSE

Garlic Marinated Veal Tenderloin
Asparagus, Spinach Compote with Pine Nuts and Cognac Cream Sauce $ 85

Australian Wagyu Beef Tenderloin Marble 8+
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence $ 115

Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry
and Roasted Garlic Reduction $ 76
from the Guéridon

Pan Seared Bultarra Saltbush Lamb Cutlets
with Mushroom Risotto, Mache Salad with Pepper Sauce $ 71

Crispy Skin Game Duck Breast
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus $ 53

Corn Fed Supreme of Chicken Breast
Served with Asparagus Mushroom Casserole
Garlic Leaves and Linguine $ 56

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MAIN COURSE VEGETARIAN

Tagliolini
Tomato and Mixed Herb Cream Sauce
with Perigord Truffle, Topinambur and Chives Cress $ 45

Baked Vegetable Strudel
Spinach, Mushroom Duxelle Dry Ratatouille
and Blue Cheese Fondue $ 33

Roasted Kadaif Pastry Wrapped Vegetables
Garlic Wilted Rocket, Olive Beurre Blanc
and Sun Dried Tomato Tapenade $ 33

Glazed Potato Gnocchi
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress $ 41

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