

APPETIZER

FLOWER POT

organic, leaves, vegetable, cress, soil, earl grey

\$248

SUMMER

tomato, mozzarella, parmesan, balsamic, ham, focaccia

\$388

SALMON & CAVIAR

organic, scottish, home smoked, cedar wood, king crab, bagel, egg

for two

\$1,228

BFG

foie gras, cherry, chocolate, balsamic

\$428

LANGOUSTINE

norwegian, hot stone, seaweed, sea urchin dip

\$488

CHICKEN

organic, consomme, tea, flower, watercress

\$228

BACON & EGG

spanish, 18 weeks, suckling pig, organic, duck egg, herbs, truffle jus

\$468

MAIN COURSES

TURBOT

line caught, grilled, girolles, baby spinach, chicken jus

\$708

AMADAI

japanese, line caught, tartare, souffle, salad

\$728

SEABASS

french, line caught, scallop, langoustine, tomato confit, gnocchi, zucchini

\$788

LAMB

welsh, rhug estate, whole, organic, pea, mint

\$668

COTE DE BOEUF

french, hugo desnoyer, truffle, "leather", bordelaise

\$698

VEAL

french, hugo desnoyer, milk fed, cutlet, macaroni, truffle, carrots

for two

\$1,428

DESSERT

MANGO

coconut, pudding, ice cream

BREAD AND BUTTER

brioche, raisin, apricot, vanilla

OREO

crumble, vanilla, espuma

FRUIT

seasonal, sorbet

PEACH

french, stone, vanilla

\$188

BFG

chocolate, kirsch, cherry

for two

\$598

SOUFFLE

chocolate / grand marnier / raspberry

\$228

please allow us 20 minutes for preparation

CHEESE

french, english

\$288

MANDARIN

G R I L L + B A R

