

To Start On...

Oyster, tomato salsa	\$58/unit
Eggplant, bell pepper & smoked sardine mimosa	\$108
Lentils humus, salmon roe, croûtons	\$128
Cod tarama, crackers	\$88
Anchovy & bell pepper tin, toast, black pepper butter	\$98
Mixed Cold cuts	\$168/ \$228
Cooked bellota ham, pickles	\$128
Duck foie gras terrine, toast	\$130
<i>Served with a tasting glass of Chateau Rieussec 2005</i>	<i>+\$90</i>

A la Carte

Starters

Marinated Sea bass & octopus, oregano salsa	\$188
Sautéed octopus, artichokes & potatoes, mustard dressing	\$148
Tourteau crab, lobster & tomato salad	\$248
Spicy beef & tuna tartare	\$168
63°eggs, sautéed mushrooms, bisque & yuzu	\$188
Warm scallop carpaccio, noisette butter & black truffle	\$298
Langoustine lasagna, sautéed veal, lime & coconut sauce	\$328
Pan fried foie gras, carrots, mostarda fruits, chesnut emulsion	\$198

Soup

Lentil soup, hazelnut emulsion	\$128
Jerusalem artichoke soup, smoked duck & grilled corn	\$168
Mushroom soup, Beaufort cheese	\$148

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace

Main Courses

Silver Cod, eggplant caviar, sautéed veal with black garlic	\$298
Wild Sea bass, sautéed organic vegetables, scallops slices	\$398
Quails & Lobster pie, bisque sauce with piquillos	\$428
Ibérico Lamb loin, white beans, garlic jus	\$388
Black truffle risotto	\$588
Roasted Pigeon, artichokes, lemon chutney	\$228/\$398

To Share

Sole meunière, potatoes & black truffle (for 2 people)	\$1,288
Roasted pork, paëlla bouillon, shellfish & boulghour seeds	\$388/pers
Beef rib eye, roasted potatoes with rosemary, black olives	\$428/pers

Side dishes

Green salad, house vinaigrette	\$88
White beans, bellota ham	\$128
Sautéed seasonal vegetables	\$98
Potatoes, melted Munster, cumin	\$128
Penne pasta, Parmesan cheese & black truffle sauce	\$188

Fromages

3 Cheeses \$188
5 Cheeses \$268
Jeremy's cheese selection \$368

Desserts

Orange, pear & raisin, passion fruit sauce	\$108
Fresh Mandarin, sorbet and tuile biscuit	\$138
Dark chocolate cake, vanilla ice cream	\$148
Warm madeleines, apple chantilly, cinnamon	\$128
Tiramisu, yoghurt sorbet, nuts, candies	\$108

Desserts Wine

Château Rieussec - Sauternes	2005	\$228
Passito di Pantelleria - Ben Ryé - Donnafugata	2011	\$110
Petit Manseng - Churton - Marlborough	2013	\$188
Tawny Port Quinta de Ervamoira - Ramos Pinto	10 years	\$178

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Coffee

Espresso \$50
Regular coffee \$50
Latte Macchiato \$55
Cappuccino \$55
Marocchino \$45
Iced Caffé latte \$55
French press \$55

Tea

Earl grey \$50
Chamomile \$50
Darjeeling \$50
Mao Feng green \$50
English breakfast \$50
Lemongrass \$50

Digestives/ Spirits

Poire Williams - Massenez \$80

Framboise Sauvage - Massenez \$80

Rhum 9 years - Clement - 100% Canne bleue - Martinique \$230

Rhum 1993 J.M - Martinique \$490

Cognac Lot N°53 - Tesseron \$480

Armagnac 1986 Domaine de Joy \$290

Calvados V.S.O.P Pays d'Auge - Christian Drouin \$130

1991 Marc de Bourgogne - Hors d'age - Jacques Prieur \$190

Fine Bourgogne - Hors d'age Magnum - Guy Roulot \$340

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