



DINNER MENU

TO BEGIN

CRUDITE SALAD / Pea Purée / Seasonal Vegetables	12
SALMON MOUSSE / Beet Foam / Dill / Sesame Crackers	14
TODAY'S CHEESE / Honey Comb / Walnut / Fresh Baked Bread	12
MUSHROOM CAPUCCINO / Porcini Tuile / Chives Cream	14
CREPE SOUFFLE / Artichoke Cream / Raclette Cheese / Truffle Oil	18

APPETIZERS

GLAZED PORK BELLY / Corn / Radish Cilantro Salad	16
RUSSIAN SALAD / Lobster / Passion Fruit Sauce / Basil Mayo	18
SWEETBREAD / Barigoule Sauce / Phyllo Dough	16
FOIE GRAS AFFOGATO / Morel Cream / Brioche / Truffle Foam	20
OCTOPUS / Gnocchi / Spinach / Parmesan Cheese	22
HOUSE MADE TAGLIATELLE / Saffron Sauce / Black Trumpet Mushrooms	22
RISOTTO / Asparagus, Soft Egg / Mascarpone Cheese	18

MAIN COURSE

SCALLOPS / Couscous Pilaf / Fish Jus	28
LOBSTER / Corn Bread Pudding / Bearnaise	40
DORADE / Cumin Sauce / Tomatoes	30
TURNIP STEAK / Tomato Ragout / Tarragon / Greens	24
SHORT RIBS / Glazed Vegetables / Smoked Potato	38
DEAN & PELLER NEW YORK / Panisse Frites / Bordelaise Syrup / Vegetables Bouquet	38
DUCK / Apple Ginger Puree / Hibiscus Sauce / Duck Chicharrones	30
LAMB LOIN / Black Garlic / Potato Pavé	32

DESSERTS

LEMON CURT / Short Bread / Rhubarb Compote / Meringue	10
THIN APPLE TART / French Vanilla Ice Cream / Calvados Sauce	10
BABA AU RHUM / Vanilla Pastry Cream / Amarena Cherries	10
CHOCOLATE SPHERE / Milk Chocolate Mousse / Candy Orange / Ricotta Cheese	10

Tasting menu 4 courses 65 with wine pairing 105

Tasting menu 6 courses 85 with wine pairing 140

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm