



## DINNER MENU

### APPETIZERS

<b>STRAWBERRY &amp; ASPARAGUS SALAD</b> / Balsamic Caviar / Jamón Serrano	<b>14</b>
<b>FROG LEGS</b> / Teriyaki Glaze / Sesame Seeds Purée	<b>14</b>
<b>TODAY'S CHEESE</b> / Honeycomb / Walnut / Fresh Baked Bread	<b>12</b>
<b>PAN BAGNAT</b> / Quail Egg / Langoustines / Tomatoes / Tapenade	<b>26</b>
<b>FOIE GRAS</b> / Mango Chutney / Brioche / Coconut Lemongrass	<b>20</b>
<b>GLAZED PORK BELLY</b> / Corn Esquites / Radish-Cilantro Salad / Cilantro	<b>16</b>
<b>TUNA CRUDO</b> / Watermelon / Basil / Lemon Oil / Sea Salt / Sea Beans	<b>18</b>

### ENTREES

<b>LOBSTER</b> / Caviar / Macerated Strawberries / Zucchini	<b>40</b>
<b>BOUILLABAISSSE</b> / Shrimp / White Fish / Mussels / Clams	<b>34</b>
<b>SMOKED OCTOPUS</b> / Potato Gnocchi / Spinach / Parmesan Cheese	<b>32</b>
<b>HALIBUT</b> / Tomatoes / Pea Purée / Spaghetti Squash	<b>36</b>
<b>UOVO LOBSTER RAVIOLI</b> / Ricotta Cheese / Lobster Emulsion / Tarragon	<b>36</b>
<b>PHEASANT</b> / Endives / Cherry Sauce / Celery Root	<b>30</b>
<b>SUCKLING PIG 3 WAYS</b> / Lavender Gastrique / Grilled Texas Peaches / Carrots	<b>34</b>
<b>LAMB LOIN</b> / Summer Beans Purée / Summer Vegetables / Roasted Tomato Vinaigrette	<b>32</b>
<b>DEAN &amp; PEELER NEW YORK</b> / Bearnaise Sauce / French Green Beans Marble Potato	<b>38</b>

### DESSERTS

<b>CHERRY</b> / Chocolate Mousse / Cherry Compote / Chocolate Cake	<b>10</b>
<b>THIN APPLE TART</b> / French Vanilla Ice Cream / Calvados Sauce	<b>10</b>
<b>STRAWBERRY MELBA</b> / Rose Water Marshmallow / Heirloom Strawberries / Almonds	<b>10</b>
<b>CHOCOLATE CREMEUX</b> / Hazelnut Parfait / Hazelnut Sorbet	<b>10</b>

Tasting menu 5 courses 75 with wine pairing 120

*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*

Jose Hernandez – Executive Chef

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## DINNER MENU

### 1<sup>st</sup>

**STRAWBERRY & ASPARAGUS SALAD** / Balsamic Caviar / Jamón Serrano

**FROG LEGS** / Teriyaki Glaze / Sesame Seeds Purée

**TODAY'S CHEESE** / Honeycomb / Walnut / Fresh Baked Bread

**BOUILLABAISSE** / Shrimp / White Fish / Mussels / Clams

### 2<sup>nd</sup>

**FOIE GRAS** / Mango Chutney / Brioche / Coconut Lemongrass (*\$10 upcharge*)

**UOVO LOBSTER RAVIOLI** / Ricotta Cheese / Lobster Emulsion / Tarragon

**GLAZED PORK BELLY** / Corn Esquites / Radish-Cilantro Salad / Cilantro

**TUNA CRUDO** / Watermelon / Basil / Lemon Oil / Sea Salt / Sea Beans

### 3<sup>rd</sup>

**LOBSTER** / Caviar / Macerated Strawberries / Zucchini

**SMOKED OCTOPUS** / Potato Gnocchi / Spinach / Parmesan Cheese

**PAN BAGNAT** / Quail Egg / Langoustines / Tomatoes / Tapenade

**HALIBUT** / Tomatoes / Pea Purée / Spaghetti Squash

### 4<sup>th</sup>

**PHEASANT** / Endives / Cherry Sauce / Celery Root

**SUCKLING PIG 3 WAYS** / Lavender Gastrique / Grilled Texas Peaches / Carrots

**LAMB LOIN** / Summer Beans Purée / Summer Vegetables / Roasted Tomato Vinaigrette

**DEAN & PEELER NEW YORK** / Bearnaise Sauce / French Green Beans Marble Potato

### 5<sup>th</sup>

**CHERRY** / Chocolate Mousse / Cherry Compote / Chocolate Cake

**THIN APPLE TART** / French Vanilla Ice Cream / Calvados Sauce

**STRAWBERRY MELBA** / Rose Water Marshmallow / Heirloom Strawberries / Almonds

**CHOCOLATE CREMEUX** / Hazelnut Parfait / Hazelnut Sorbet

Tasting menu 5 courses 75 with wine pairing 120

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