

Weekend Lunch

Including a Glass of Champagne or Wine
Additional of \$198 for free-flow

Sharing Aperitif Bites

Oyster, Avruga Caviar
Smoked Salmon, Warm Blinis
Foie Gras Custard, Crab Meat
5J Bellota Ham

Starters

Warm Leek, Mimosa Eggs, Hazelnut Vinaigrette (V)
Hamachi Carpaccio, Salmon Roe, Oyster Dressing
Traditional Beef Tartare, Pomme Paille
Black Truffle Egg & White Asparagus, Onion Compotée, Bellota Ham
Corn & Lobster Bisque, Crispy Bread

Main Courses

Homemade Tagliatelle, Shimeji Mushrooms, Dukkah, Endive & Stilton Sauce
Atlantic Hake, Crab, Green Asparagus, Américaine Sauce
Stewed Easter Lamb, Braised Vegetables, Mizuna, Dry Fruit Chutney
Roasted Chicken, Pearl Barley, Morels, Romaine Salad, Mustard Seeds
Pigeon & Foie Gras, Grilled Baby Leeks, Orange, Cereals

Desserts

ON Pastries Selection

Coffee or Tea

\$488

Fromages

3 Cheeses \$198
5 Cheeses \$328
Aged Comté 2013 (Limited) \$290
ON Dining Cheese Selection \$488