

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

Chilled Green Pea Soup, Mint sorbet
Tomatoes & Watermelon Salad, Lemon Granite
Slow Cooked Hamachi, Gazpacho, Fennel, Spring Dressing
Paprika Prawns, Avocado Veloute, Vegetable Salsa
63° Egg, Pearl Barley, Foie Gras, Smoked Duck Bouillon

Main Courses

Monkfish Tail, Quinoa, Black Mushroom, Brown jus
Homemade Cavatelli, Shellfish Ragout, Garlic, Olive oil
Iberico Pork Cheek, Lentils, Orange & Tandoori Sauce
Lamb Saddle, Coco de Paimpol, Dry Fruit Chutney, Blue Cheese
Pesto Tagliatelle, Sun Dried Tomatoes, Pine nuts

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

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