

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

Hamachi Carpaccio, Oyster Dressing, Bellota Ham
Prime Beef Tartare, Burrata, Blueberries, Walnuts
Lentil Soup, Grilled Foie Gras Dices, Bacon Foam
63° Eggs, Leek & Potato Sauce, Smoked Salmon
Mozzarella Ravioli, Eggplant, Basil, Tomatoes

Main Courses

Autumn Truffle Risotto, King Oyster Mushrooms
Atlantic Roasted Scallops, Butternut, Gnocchi, Hazelnut Emulsion
Hake, Baby Spinach, Squid, Mussels & Tomato Sauce
Wild Boar Tagliatelle, Beetroot, Pine Nuts, Red Wine Sauce
Challans Duck, Pearl Barleys, Orange, Grilled Leeks

Desserts

ON Pastries Selection

Coffee or Tea

\$488

Fromages

3 Cheeses \$228
5 Cheeses \$378
Aged Comté Vintage 2013 (Limited) \$290
ON Cheese Selection \$488