

# Set Lunch

2 courses \$388

3 courses \$428

## 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 Compoté, Bellota Ham

Corn & Lobster Bisque, Crispy Bread

## Main Courses

Homemade Tagliatelle, Shimeji Mushrooms, Dukkah, Endive & Stilton Sauce

Atlantic Hake, Crab Meat, 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, Baby Carrots, Orange, Cereals

## Desserts

### Cheese Selection

Hazelnut & Caramel Cake, Peanuts

Earl Grey Panna Cotta, Kumquat Jelly, Mandarin Sorbet

Banana Mousse, Royaltine, Chocolate Ice Cream

### Coffee or Tea

Petit Fours

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