

Set Lunch

2 courses \$388

3 courses \$428

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

Cheese Selection (supplement \$40)
Peach Compote, Grapes, Strawberry Foam
Blackcurrant & Mascarpone Mousse, Black Sesame Ice Cream
Chocolate Praline, Orange Crème Brûlée, Chocolate Ice Cream
Traditional Crème Caramel, Chantilly, Langue de Chat

Coffee or Tea

Petit Fours

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