



## Set Lunch

2 courses \$428

### Starter

Smoked Salmon, Blinis, Sour Cream, Avruga  
Venison Terrine, Redcurrant & Saffron Chutney, Brioche  
Artichoke & Mache Salad, Bellota Ham, Mustard Dressing, Croutons  
Frogs Legs Soup, Mushroom, Pearl Barleys, Garlic & Smoked Duck Toast  
Pan Fried Foie Gras, Pear, Japanese Grapes, Salsify, Sauce Chateau-Chalon  
Egg Ravioli, Maine Lobster, Raisins, Pineapple, Onion, Curry

### Main Course

Pan Fried Wild Plaice, Gambas, Lentils, Sea Urchin Emulsion  
Roasted Scallops, Black Truffle Gnocchi, Butternut, Hazelnut  
Traditional Beef Pot Au Feu, Braised Vegetables, Beef Bouillon, Sago  
French Yellow Chicken "A La Favorite", Baby Spinach, Lobster Risotto, Tarragon  
Hare A la Royale, Tagliatelle, Sauce Stilton/Endive, Berries  
Quail "Teriyaki", Whipped Potato, Frisée Salad, Walnuts

### Dessert \$78

Yule Log, Guanaja Ganache, Baileys Ice Cream  
Yuzu & Lemon Parfait, Mandarin Jelly, Calamansi Sorbet  
Blackberry Cake, Chestnut Chantilly, Grand Marnier Ice Cream  
Three Cheeses Selected from Our Cellar

### Coffee or Tea

Petit Fours

With a Glass of our daily Red Wine, White Wine or Champagne \$98