



Sample A La Carte Menu

Starters

Hand dived sea scallops with sautéed new potatoes,
truffle sauce and mixed herb salad

Pressed foie gras with seasonal game, fig carpaccio,
pickled baby mushrooms and green beans

Pan fried fillets of red mullet with fennel purée
and a pink grapefruit vinaigrette

Oven roasted foie gras with caramelized William's pears
and a date millefeuille

Lobster ravioli, poached in its own bouillon
with celery root cream, shellfish vinaigrette
and chervil velouté

Mosaic of fruits de mer with saffron potatoes,
tomato consommé and osetra caviar

Caramelized calves sweetbread with creamed artichoke,
ceps and a Cabernet Sauvignon sauce

Sautéed langoustine tails with maple chicken,
Granny Smith apple, cauliflower cream and cider glaze

We would respectfully request that your party is ready to sit at your table at the time of your reservation. Should you wish to enjoy pre-lunch drinks in our bar, we would recommend arriving in advance of your reservation time to ensure a timely service.

Please note our dress code is smart. Jackets are required for gentlemen.



Main Courses

Pan fried fillet of John Dory
with slow roasted egg plant, tomato, parmesan,
grilled zucchini and sauce vierge

Line caught turbot poached in St. Emilion
with creamed potato, braised salsify, braised baby leeks
and civet sauce

Roasted striped bass with new potatoes, pak choi,
celeriac purée and a caviar chervil cream sauce

Braised Pacific halibut larded with smoked salmon,
romaine hearts, artichokes and marinated lemon,
smoked horseradish velouté

Roast cannon of lamb with confit shoulder, candied onions,
Imam Bayildi and marjoram jus

Pot au feu of pigeon with sautéed foie gras,
choux farci, Autumnal vegetables and a truffle consommé

Corn fed chicken, roasted on the bone,
with a fricassée of bacon, onions and prunes,
sun choke purée and roasting jus (for two guests)

Fillet of Brandt beef with braised oxtail,
baby onions, creamed mushrooms and Bordelaise sauce

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Desserts

Slow baked quince with crème Catalan,
Pedro Ximenez gelée and acacia honey granité

Apricot soufflé with Amaretto ice cream

Valrhona chocolate fondant
with milk ice cream

Caramelized apple tarte Tatin,
vanilla ice cream
(for two guests)

Bitter chocolate mousse with coffee granité
and a light ginger cream

Pain Perdu, baked apple,
Griotte cherries, pistachio ice cream

Ice creams and sorbets

Selection of cheeses from the trolley

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Teas, coffees, infusions and Bon Bon trolley
\$8.00

Three Courses: \$80.00

Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability.

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