

MENU

ENTREE

FRENCH ONION SOUP

BONE MARROW BROTH | GRUYERE CROUTONS

STARTERS

WATERMELON DUCK SALAD

CRISPY GRESSINGHAM DUCK FLOSS | LYCHEE | WATERCRESS | GRILLED PINEAPPLE
| CITRUS CHILLI DRESSING

MAIN COURSE

PANKO CHICKEN

PANKO CRUSTED | POTATO MOUSSELINE | SAUTEED SHIMEIJI MUSHROOM |
CREAMY PESTO

OR

BLACK ANGUS RIBEYE

POTATO PAVE | SHIMEIJI MUSHROOM | TRUFFLE CREAM

OR

ROASTED MISO HONEY COD

PARISIAN MASH | CHILLI GLAZED BROCCOLINI | GINGER FLOSS

OR

PORTOBELLO MUSHROOM (V)

PARMESAN PANKO CRUSTED | PARISIAN MASH | CHILLI TOMATO JAM | BROCCOLINI

DRINKS

WATERMELON LYCHEE

ICE BLENDED LYCHEE | WATERMELON | MINT | LEMON JUICE

DESSERT

BAKED APPLE & PEAR FILO PASTRY

VANILLA ANGLAISE SAUCE | CINAMON DUST