

Starters

Vol au Vent - Creamy mushroom, asparagus & truffle ragoût with puff pastry (v)

Duck Confit Salad *- garden greens with duck confit, apples, fig, walnut and berries (gf)

Grilled Octopus - Chickpeas, cherry tomatoes, white wine vinaigrette (gf)

Leek and Spring Pea Soup - Crème fraiche, mint, basil (v)

Beef Consommé - Hearty, full-bodied clear beef broth

Baby Spinach, Roma Tomatoes - Buffalo mozzarella and focaccia salad (v)

Main Courses

Mustard Crusted Beef Short Rib - Herb butter glazed carrots, roasted garlic pommes puree, Cabernet-braised shallots, jus naturel

Pan-Seared Smoked Paprika Chicken Breast - Grilled broccoli, cheese croquette, wilted spinach, tomato basil cream sauce

Grilled Pork Scaloppini Oscar - Crab meat, jalapeño-spiked Hollandaise, mâche lettuce, green asparagus, double-whipped mashed potatoes

Quinoa Veggie cakes - Roasted red pepper relish yogurt, avocado and cilantro dipping (v) (gf)

Singapore-Style Rice Noodles - Tiger prawns and slow-roasted pork, Chinese cabbage, bean sprouts and soy-curry sauce (vo)

Pan-Seared Fillet of Sole Romesco - Patata bravas, fried capers, sautéed Rapini, Romesco sauce

(v) vegetarian (vg) vegan (gf) gluten free
(vo) vegan option available (hc) healthy choice