



TO BEGIN WITH

Ajo Blanco & Ripe Tomato  	95
<i>Almond Gazpacho, Balsamic Sago Pearl, Dried Fruits, Pine Nuts</i>	
Handcut Lamb Ragout Tajarin	105
<i>Traditional Piedmontese Noodles, Jerusalem Artichoke, Barolo Wine Reduction, Pecorino Cheese</i>	
Tuna Tartare, Granny Smith and Oscetra Caviar 	120
<i>Green Apple Mousse, Sesame, Fine Herbs, Citrus Zest</i>	
Arborio Rice Pea Squid Risotto 	115
<i>Sautéed Calamari, Bottarga, Lime, Confit Tomatoes</i>	
Planked Canadian Scallops 	120
<i>Butternut Mousse, Baby Carrots, Salmon Roe, Vanilla</i>	
Chilled Grilled Asparagus Salad  	90
<i>Fine Beans, Avocado, Shaved Parmesan, Winter Black Truffle Dressing</i>	
Vichyssoise & Free Range Duck Egg 	105
<i>Poached and Fried Asparagus, Crispy Potato, Black Truffle</i>	
King Prawn Salad with Passion Fruit 	120
<i>Purple Yam, Passion Fruit Jelly, Garden Greens, Avocado</i>	

 Contains Nuts  Vegan  Vegetarian  Gluten Free  Supplement charges apply for MAP plan

\*\*Not included on MAP

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## FROM THE SEA

Miso Marinated Atlantic Black Cod	230
<i>Home-made Fettuccine, Sautéed Broccoli, French Beans, Parmesan Foam, Truffle Vinaigrette</i>	
Mediterranean Wild Sea Bass in Crazy Water <sup>GF</sup>	200
<i>Isolana Potatoes, Cherry Tomatoes, Calamansi Olive, Caper Berries, Fish Broth</i>	
Pan Roasted Halibut	225
<i>Cous Cous, Pea Purée, Tempura Zucchini Flowers, Amalfi Lemon Zest, Bouillabaisse Sauce</i>	
Grilled Mediterranean Octopus	225
<i>Cous Cous Pearls, Chorizo, Orange and Fennel Salad</i>	
Glacier 51 <sup>GF</sup>	225
<i>Toothfish, Sweet Pea Parmantier, Edamame, Cuttlefish Ink Vinaigrette</i>	

<sup>N</sup> Contains Nuts <sup>V</sup> Vegan <sup>V</sup> Vegetarian <sup>GF</sup> Gluten Free  Supplement charges apply for MAP plan

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FROM THE LAND

Roasted Duck Breast and Cassis 	210
<i>Celeriac Mousseline, Red Onion Compote, Grilled Asparagus, Cassis Jus</i>	
Pan Seared Colorado Lamb Loin & 8-Hour Braised Lamb Shoulder 	230
<i>Coriander and Garlic Seasoning, Pepper Purée, Glazed Baby Carrots, Potato Boulangère, Lamb Jus</i>	
8oz Prime Dry Aged Creek Stone Tenderloin  	275
<i>Seared Foie Gras, Potato Confit, Marsala Jus</i>	
Roasted Chicken Breast Roulade  	185
<i>Truffle Mash, Basil Pesto, Sun Dried Tomato</i>	
8oz 'Oishii' Grade Japanese Wagyu Striploin** 	465
<i>Mashed Potato, Steamed Seasonal Vegetables, Port Wine Jus</i>	

Sides:

Selection of Steamed Baby Vegetables	30
Hand Cut Sweet Potato Fries	30
Minted Green Peas	30
Roasted Paprika Potato	30
Wilted Baby Spinach and Garlic	30

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## FROM THE GARDEN

Spaghetti Beetroot with Grand Marnier 	165
<i>Beet and Orange Pesto, Coconut Foam, Pistachio, Seeds and Greens</i>	
Home-made Walnut and Parmesan Tortellini 	165
<i>Jerusalem Artichoke, Spinach, Sautéed Mushrooms, Vermouth and Butter Sauce</i>	
Pumpkin Risotto with Amaretti 	165
<i>Bitter Almond Cookies, Fine Herbs, Modena Balsamic Reduction</i>	
Chlorophyll Fondant Gnocchi 	165
<i>Edamame, Sweet Peas Parmantier, Liquid Mozzarella Cheese</i>	
Jerusalem Artichoke Flan	165
<i>Baked and Steamed, Jerusalem Artichoke Chips, Raisins, Pecorino Cheese Coulis</i>	



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