

THE
WHITE
RABBIT

PRIX FIXE MENU

FOUR COURSES AT 88⁺⁺ | FIVE COURSES AT 108⁺⁺

Wine pairing available at 58 / 68⁺⁺ per person

SALAD PRINTEMPS '18
the season's best, lime vinaigrette

or

UNI CUSTARD
scallop tartare, black garlic crumble

Paired with Gin & House Tonic

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RANGERS VALLEY
WAGYU CARPACCIO '18
truffle vinaigrette, manchego, green apple

or

PAN-SEARED FOIE GRAS
green apple, pain perdu,
umeboshi gastrique

Paired with Fritz Haag Riesling 2016, Mosel

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FIVE-COURSE SPECIAL

GNOCCHI DE POMME DE TERRE
king edward potatoes, light truffle jus, shaved seasonal truffle

or

LOBSTER & KOMBU LINGUINE
half Atlantic lobster, crustacean oil, scallions

Paired with Château de Berne, Esprit Méditerranée Rosé 2017, Provence

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IBÉRICO PORK COLLAR
sauerkraut, fried bintje potatoes, spiced jus

or

BRANDT SHORT RIB +10
red wine glaze, parsley & dill gremolata

Paired with Miguel Torres Cordillera Syrah 2014, Valle de Elqui

CLASSIC BOUILLABaisse
seasonal catch from Lombok,
roasted fennel, tomato confit, rouille

or

TURBOT MEUNIÈRE +10
chateau potatoes, wilted spinach

Paired with Au Bon Climat Pinot Noir 2016, Santa Barbara

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CRÊPES SUZETTE '18
served tableside, Grand Marnier,
yoghurt mousse

or

MACERATED FRESH
BERRIES
yoghurt, lychee sorbet

Paired with Han Tschida Angerhof Auslese 2017, Burgenland