

Summer Dinner Menu

Amuse Bouche

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### Carabinero Prawn Carpaccio

With watermelon, mozzarella cream, tomato pearls and crispy quinoa

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*42°C Fresh Smoked Salmon

With smoked caviar, green apple horseradish ravioli and beetroot purée

(additional course by \$100)

Or

Lightly Seared French Langoustine

With lychee sorbet, tapioca, Lingotto caviar (crispy caviar) yuzu dressing

(additional course by \$100)

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### French Lobster Bisque

with lobster, lobster jelly and cherry tomato

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Sorbet

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### Sous Vide French Duck Breast

With deep fried taro stuffed with duck leg confit, ham and mushroom,

red wine and prune sauce

Or

### USDA Prime Beef Rib eye

Slow cook and pan fried,

With beef tongue, baby leek, garlic confit, mash potato and beef jus

(upgrading by \$88)

Or

### Fish of the Day

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*Assorted French Cheese Platter

With dried fruits and condiments

(additional course by \$108)

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### Coffee Granita

With warm chocolate sauce and vanilla cream

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Tea or Coffee

\$650 (plus 10% service charge)