

## A la Carte

# MAG'S

### Starters

<b>Crab</b>	Melon Confit, Trout Roe	\$22.00
<b>Burrata</b>	Roasted Cherry Tomato on Vine, Pesto	\$18.00
<b>Scallops</b>	Artichoke Veloute, Crispy Bacon With Sturia Caviar \$12.00	\$24.00
<b>Carpaccio</b>	Wagyu, Truffles, Parmesan Shaving, Shoyu Dressing	\$26.00
<b>Foie Gras</b>	Terrine, Apple Compote, Port & Cognac	\$28.00
<b>Charcuterie</b>	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)	\$35.00

### Mains

<b>Tartare</b>	Beef, French Fries	\$38.00
<b>Beef</b>	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus	\$42.00
<b>Lamb</b>	Shoulder, Braised, Turnip, Mashed Potatoes	\$38.00
<b>Pork</b>	Belly, Confit, Parsnip Puree, Rhubarb Chutney, Edamame Bean, Sage Jus	\$38.00
<b>Cod</b>	Artichoke, Zucchini, Tomato & Caper Sauce	\$42.00
<b>Risotto</b>	Boston Lobster, Asparagus, Sage Brown Butter	\$44.00

### Desserts

<b>Chocolate</b>	Fondant, Vanilla Ice Cream	\$14.00
<b>Yuzu</b>	Curd, Meringue, Summer Berries	\$12.00
<b>Brulee</b>	White Chocolate, Green Tea Ice Cream	\$12.00
<b>Affogato</b>	Vanilla Ice Cream, Espresso, Amaretto	\$18.00
<b>Cheese</b>	Selection of cheese	\$20.00