

Prix Fixe Lunch

2 Course - \$53.00 / 3 Course - \$58.00

Coffee or Tea included

MAG'S

Starters

- Crab** Melon Confit, Trout Roe
- Burrata** Roasted Cherry Tomato on Vine, Pesto
- Scallops** Artichoke Veloute, Crispy Bacon
With Sturia Caviar additional \$12.00
- Carpaccio** Wagyu, Truffles, Parmesan Shaving, Shoyu Dressing
- Foie Gras** Terrine, Apple Compote, Port & Cognac
- Charcuterie** Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)

Mains

- Tartare** Beef, French Fries
- Beef** Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus
- Lamb** Shoulder, Braised, Turnip, Mashed Potatoes
- Pork** Belly, Confit, Parsnip Puree, Rhubarb Chutney, Edamame Bean, Sage Jus
- Cod** Artichoke, Zucchini, Tomato & Caper Sauce
- Risotto** Boston Lobster, Asparagus, Sage Brown Butter

Desserts

- Chocolate** Fondant, Vanilla Ice Cream
- Yuzu** Curd, Meringue Summer Berries
- Brulee** White Chocolate, Green Tea Ice Cream
- Affogato** Vanilla Ice Cream, Espresso,
with Amaretto additional \$8.00
- Cheese** Selection of cheese (a la carte)