

## Prix-Fixe Lunch

2 Course - \$53 / 3 Course - \$58

*Coffee or Tea*

# MAG'S

### Starters

<b>Crab</b>	Grilled Little Gem, Trout Roe, Truffle Vinaigrette
<b>Burrata</b>	Pomegranate Gel, Olive Soil
<b>Scallops</b>	Cauliflower Velouté, Baby Crouton, Basil Oil <b>(with Caviar, additional \$12)</b>
<b>Carpaccio</b>	Wagyu, Truffles, Whitebait, Sesame Dressing
<b>Foie Gras</b>	Terrine, Apple Compote, Port & Cognac
<b>Charcuterie</b>	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)

### Mains

<b>Tartare</b>	Beef, French Fries
<b>Beef</b>	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus <b>(with supplement \$8)</b>
<b>Lamb</b>	Classic Navarin, Root Vegetables, Pearl Onion
<b>Pork</b>	Ribeye, Sweet Potato. Mustard and Morel Cream
<b>King Fish</b>	Eggplant Caviar, Mushroom Sauce Vierge
<b>Risotto</b>	Boston Lobster, Asparagus, Sage Brown Butter

### Desserts

<b>Chocolate</b>	Fondant, Vanilla Ice Cream
<b>Chocolate</b>	Hazelnut Mousse Tart, Vanilla Ice Cream
<b>Basil</b>	Panna Cotta, Raspberry Coulis, Fresh Summer Berries
<b>Affogato</b>	Vanilla Ice Cream, Espresso, <b>(with Amaretto, additional \$8)</b>
<b>Cheese</b>	Selection of farmed cheese <b>(a la carte)</b>

# Dinner Menu

# MAG'S

## À la Carte

### Starters

<b>Crab</b>	Grilled Little Gem, Trout Roe, Truffle Vinaigrette	\$22
<b>Burrata</b>	Pomegranate Gel, Olive Soil	\$18
<b>Scallops</b>	Cauliflower Velouté, Baby Crouton, Basil Oil (with Caviar (supplement \$12))	\$24
<b>Carpaccio</b>	Wagyu, Truffles, Whitebait, Sesame Dressing	\$26
<b>Foie Gras</b>	Terrine, Apple Compote, Port & Cognac	\$28
<b>Charcuterie</b>	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)	\$35

### Mains

<b>Tartare</b>	Beef, French Fries	\$38
<b>Beef</b>	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus	\$48
<b>Lamb</b>	Classic Navarin, Root Vegetables, Pearl Onion	\$38
<b>Pork</b>	Ribeye, Sweet Potato. Mustard and Morel Cream	\$38
<b>King Fish</b>	Eggplant Caviar, Mushroom Sauce Vierge	\$42
<b>Risotto</b>	Boston Lobster, Asparagus, Sage Brown Butter	\$46

### Desserts

<b>Chocolate</b>	Fondant, Vanilla Ice Cream	\$14
<b>Chocolate</b>	Hazelnut Mousse Tart, Vanilla Ice Cream	\$15
<b>Basil</b>	Panna Cotta, Raspberry Coulis, Fresh Summer Berries	\$12
<b>Affogato</b>	Vanilla Ice Cream, Espresso, Amaretto	\$18
<b>Cheese</b>	Selection of farmed cheese (for 1)	\$30
	Selection of farmed cheese (for 2)	\$45

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE