





MOTHER'S DAY DINNER 2024



THREE COURSES... 78


 Lacto-Ovo Vegetarian  Gluten-free

STARTERS

CHICKEN CONSOMMÉ  **opt** Confit Leg, Pearl Barley, Carrot, Thyme

BURRATINA   **opt** Sun-dried Tomato Pesto, Grilled Artichoke, Taggiasca Olive, Basil

ENDIVE SALAD   Candied Pecan Nut, Gorgonzola Dolce, Pumpkin Seed Vinaigrette

SCALLOP & AVOCADO TARTARE  **supp +\$8** Colatura di Alici, Amalfi Lemon, Potato Cracker

SCOTTISH SMOKED SALMON  Baby Beetroot, Horseradish, Wild Fennel

DUCK LIVER & PORK PÂTÉ EN CROÛTE Cornichon, Pickled Prune, Herb Leaf Salad, Pistachio

SHAKSHUKA   **opt** Poached Organic Egg, Spicy Tomato Casserole, Sourdough Toast


MAINS


QUINOA "FALAFEL"   Cumin Hummus, Zhoou, Tahini, Tomato Salsa

TOMATO & ALMOND TART  Yoghurt Labneh, Young Leaf Salad, Basil Oil

CACIO E PEPE  Housemade Spaghetti, Kampot Pepper, Pecorino Romano

SEARED TUNA STEAK  **opt** Baby Romaine Hearts, Kalamata Olives, Feta, Oregano Vinaigrette

BLACK COD  **opt** **supp +\$22** Orzo Pasta, Peperonata, Marcona Almond Emulsion, Basil

CHICKEN BREAST  Creamy Polenta, Eggplant Caponata, Chicken & Thyme Jus



IBERICO PORK LOIN  Chorizo & White Bean Cassoulet, Sauerkraut, Pork Jus



PORCINI RUB TENDERLOIN  **supp +\$22** Pomme Purée, Maitake Mushroom, Smoked Beef Jus

ADDITIONAL SELECTIONS

POTATO HASH  Crème Fraîche, Bottarga, Chive, Wild Fennel 18


CRISPY FRIED ARTICHOKEs  **opt** Taramasalata, Lemon Zest, Dill 22


GRILLED ASPARAGUS   "Sauce Choron", Tomato Hollandaise 18


CHOPPED GREEK SALAD   Cucumber, Tomato, Red Pepper, Oregano, Feta 14

ROASTED BABY CARROTS   Red Harissa, Attiki Honey, Beurre Noisette, Feta 18

HIGH TEA SELECTION (shareable for the table)

LIMONCELLO  Lemon Curd, Lime Caviar, Rosemary, Almond Tuile

DARK CHOCOLATE TART  70% Guanaja Chocolate, Salted Caramel

CHOCOLATE ÉCLAIR  Choux Pastry, Raspberry Pastry Cream

ALMOND FINANCIER  Blueberry Compote

EXECUTIVE CHEF **OLIVER HYDE**
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**