

Prix Fixe Menu No. 2

Per person 160

A selection of sommelier chosen wines to compliment each course per person 85



Pains

Zeally Bay assortiment de pains, Pepe Saya cultured butter

Hors-d'œuvre

Huîtres, freshly shucked oysters, elderflower granita, piment GF

Galette au Jambon, cured golden yolk

Croustade de Duck Liver Parfait, strawberries

Entrée

Tartare de Sher Wagyu, cured golden yolk, chives, tuile H

Magret de Canard Rôti, dry aged duck breast, smoked nectarine, spring carrot, pickled shallot GF

Plat de resistance

Faux-filet, Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce DF, H

Salade Maison, seasonal greens, chardonnay V, DF, GF

Le dessert

Pre dessert

Poire Pochée, red wine poached pear, mascarpone ice cream, Oscietra caviar GF



Public Holidays incur a 15% surcharge. All card transactions incur a surcharge. All food is subject to change due to seasonal availability. Menus and pricing are subject to change.



LE FOYER

BRASSERIE