

## À LA CARTE

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### STARTERS

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**Waldorf salad, 88**

Oscietra caviar from Belgium

**Scallops, 68**

Marinated – green cardamom – tuberous chervil

**Duck liver, 68**

Terrine – truffle – dark chocolate – coffee – brioche

### MAIN COURSES

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**Seabass, 92**

Roasted on the skin – beurre blanc – eucalyptus – razor clam – smoked sturgeon

**Hokkaido, 78**

Agnolotti – pistachio – Gruyère Alpage

**Austrian Vension, 92**

Saddle – Grand – Veneur sauce – black salsify

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## DESSERTS

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### **Baba au Rhum, 32**

Chantilly – lemon verbena – pineapple – passionfruit-vanilla

### **Ricotta – Bronte pistachio, 32**

Cannolo

### **Homemade ice cream, per scoop 9**

Vanilla from Uganda

Caramelised cinnamon

Pistachio from Bronte – ricotta

Coffe from the Galapagos Islands

### **Served with**

Vanilla from Madagascar – chantilly

Sablé – fleur de sel

### **Homemade sorbets, per scoop 9**

Chocolate from Kayambe 72%

Coconut

Litchi

Lime – kalamansi – basil

### **Served with**

Sicilian – mandarin jam

Tuile – muscovado

## CHEESES

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### **Matured cheeses, 48**

From the trolley

### **Served with**

Toasted Bread

Butter