

SET LUNCH

SEAFOOD FESTIVAL

3-courses: \$308 per person, plus coffee or tea

TO START

Hors d'Oeuvre Trolley

Rock Fish Terrine *DE*
rouille, lamb's lettuce, fennel, dentelle toast

Octopus Carpaccio *DPGf*
confit lemon, chorizo, mustard leaves

Bouillabaisse *DE*
rock fish soup, Gruyère, rouille, garlic crouton

Fritto Misto *DE*
aioli, small fish, mini courgettes, summer vegetables

TO CONTINUE

Carving of the Day

Lobster *DE*
tortellini, girolles, baby fennel, lobster sauce
supplement \$88

John Dory *D*
poached with seaweed, cockles marinière, fondant potatoes
supplement \$108

Yellowtail *D*
grilled, sauce Vierge, smoked anchovies, fennel purée

Vegetable Tart *VDE*
chickpeas, onion confit, salicornia, oyster leaves

TO FINISH

A choice of dessert from the trolley

Cassis Soufflé *DE*
elderflower and cassis soufflé, yoghurt sorbet

Our set menu is prepared for one person, and is not available for sharing

Please inform us of any dietary requirements. Gluten-free may be available on request.

V vegetarian *D* dairy *E* egg *N* nuts *P* pork *Gf* gluten-free *S* spicy

SEAFOOD FESTIVAL

TO START

Rock Fish Terrine <i>DE</i>	178
rouille, lamb's lettuce, fennel, dentelle toast	
Octopus Carpaccio <i>DPGf</i>	158
confit lemon, chorizo, mustard leaves	
Bouillabaisse <i>DE</i>	128
rock fish soup, Gruyère, rouille, garlic crouton	
Fritto Misto <i>DE</i>	138
aioli, small fish, mini courgettes, summer vegetables	

TO CONTINUE

Lobster <i>DE</i>	288
tortellini, girolles, baby fennel, lobster sauce	
John Dory <i>D</i>	378
poached with seaweed, cockles marinière, fondant potatoes	
Yellowtail <i>D</i>	248
grilled, sauce Vierge, smoked anchovies, fennel purée	
Vegetable Tart <i>VDE</i>	158
chickpeas, onion confit, salicornia, oyster leaves	

TO FINISH

Cassis Soufflé <i>DE</i>	128
elderflower and cassis soufflé, yoghurt sorbet	

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