

GREAT ROOM

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

Starters

- Cured Salmon (GF) 35**
Braised Salsify, Green Apple, Green Olive Purée, Fennel
- Spiny Lobster & Potato Salad (GF) 45**
Mango & Cardamom Purée, Curried Mayonnaise
- Organic Chicken & Ham (GF) 32**
Tarragon Cream, Pickled Girolle Mushrooms, Honey Mustard Vinaigrette
- Goat Cheese Mousse (V, GF) 32**
Heirloom Tomato, Pulp & Sweet Corn Velouté
- Sea Scallop & Crab Cannelloni 45**
Sauce Vierge, Fennel, Lemongrass & Ginger Sauce

Entrées

- Turbot (GF) 60**
Jerusalem Artichoke, Black Truffle, Chanterelle Mushroom & Chicken Jus
- Chicken 55**
Braised Chicory, Bacon, Quince, Roasted Walnuts, Supreme Sauce
- Beef (GF) 75**
Chestnut Purée, Kale, Roasted Parsnip, Jasmine Raisins, Toasted Hazelnuts, Red Wine Sauce
- Lamb (GF) 60**
Fondant Potato, Tomato, Olives, Feta Cheese, Onion Purée, Artichoke, Tapenade Jus
- Pumpkin & Squash Risotto (V, GF) 55**
Pumpkin Pastrami & Seeds
- John Dory (GF) 65**
Shrimp Mousse, Asparagus, Samphire, Crab Beignet, Crab Sauce

Sides

- Cauliflower Stems, Truffle Cauliflower Purée, Brown Butter Crumble (V, GF) 11**
- Roasted & Grilled Baby Root Vegetables (VG) 11**
- Potato Mousseline (V) 11**
- Crisp Garden Salad (VG) 11**

Desserts

- Chocolate, Cherry Pistachio (V) 15**
- Pineapple & White Chocolate Cheesecake (V) 15**
- Lemon Tart (V) 15**
- Ice Cream, Cracked Meringues 15**

Any guest on AI/MAP/LDM will receive an offset to the value of \$100 against their bill

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person)

All items subject to market availability

All prices are quoted in United States Dollars. Prices are subject to 10% service charge and 10% VAT.

Please inform us any food allergies, intolerances or sensitivities before you place your order