



Sharing Platter

Zakuski Platter

(Cold Cut, Selection of 3 Cheese and Pickled Vegetables)

Iberico Bellota Cured Ham

(36 Months)

Soup

Daily Soup

Russian Borscht

Lobster Tea

Darcy & Liz

Starter

*Fresh Rice Paper Roll with Octopus,
Avocado, Carrot and Lightly Spicy Sauce*

*Warm Goat Cheese with
Roasted Beetroots Sesame Seeds
Toasted & Pinenuts*

*Tuna Tartar with Avocado,
Crispy Puff Rice,
Mirin, Soy Sesame Dressing*

*Escargot Baked
in Ciabatta Bread with Mushroom
and Herbs Green Butter*

Darcy & Liz

Starter

*Asian Style Soba Noodle Seaweed Salad
with Hokkaido Scallop Crudo
and Salmon Roe*

*Braised Oxtail and Foie Gras Terrine
with Home-Made Pickled Vegetables,
Brown Toasted Bread*

Pickled Vegetable Platter

*Home-Made Smoked Salmon, Tartar,
Ballotine and Salmon Roe Micro Herbs*

Darcy & Liz

*Dumpling,
Pasta and Risotto*

*Vegetables Dumpling with Potato
and Mushroom*

Pork Dumpling with Sour Cream

*Tagliatelle with Meat Ball,
Grated Parmigiano Reggiano
and Herb*

*Squid Ink Risotto with Tiger Prawn,
Hokkaido Scallop, Calamari and
Parmigiano Crust*

Darcy & Liz

Main Course

*Roasted Organic Chicken Breast with
Quinoa Salad, Pomegranate,
Lemon Parsley Oil
and Bell Pepper Sauce*

*Warm Tuna Nicoise with Potato,
Kenya Bean, Bell Pepper,
Spring Egg, Micro Herbs
and Lemon Dressing*

*Beef Tartar with Truffle Mayonnaise
and Roasted Potato*

*Slow Cooked Asian Style Pork Belly
with Green Papaya Salad
and Chili Lime Dressing*

Darcy & Liz

Main Course

*Roasted U.S. Angus Beef Flank Steak
with Shallot Red Wine Sauce*

*Iberico Pork Pluma with Mashed Potato,
Chanterelle Mushroom, Haricot Verts,
Port Wine and Apricot Sauce*

*Iberico Lamb Spare Ribs with
Mushed Green Pea
and Lime Mint Emulsion*

Darcy & Liz

Desserts

Mascarpone Cheese Crème Brûlée

Chocolate Orange Tart

Vanilla Custard Raspberry Tart

Vanilla Passion Fruit Cheese Cake

Apple Crumble