

GENTLEMEN'S RACEDAY SET LUNCH

Appetizers

Black Truffle Toast (V)

fried quail egg • herb salad

Balik Salmon

crab remoulade • egg mimosa • cucumber • dill

Chef's Steak & Beetroot Tartare

caviar crème fraîche • garden herbs

Soup

Sweet Corn Velouté

Boston lobster • black truffle chantilly • chives

Main Courses

Seared Red Mullet

yellow & green courgettes • sauce bouillabaisse

Roasted Quail

prosciutto • Brussels sprouts • pear • potato gratin • Pommery mustard sauce

Tournedos Rossini

green asparagus • pommes dauphine • sauce périgourdine

Pumpkin Tart & Morel Tart (V)

63°C egg • tarragon sabayon • onion jus

Desserts

Soufflé

banana / vanilla / chocolate

Honey & Cinnamon Baked Apple Croustillant

vanilla ice cream

Seasonal Fresh Fruit Platter

695 per person

(V) Vegetarian Dish

If you have any food allergies, please inform our staff.