

*(Menu is subject to change)*

## **COLD**

- Cured Fluke • *meyer lemon, peas, radish* • 17
- Dry Aged Beef Tartare • *kohlrabi, smoked onion yogurt, cured egg yolk* • 18
- Asparagus & Lightly Smoked Foie Gras • *roasted strawberry, brioche* • 18
- Scallop Crudo • *chrysanthemum, sorrel cream, green strawberry* • 18

## **HOT**

- (RED) Braised Spanish Octopus • *fennel, horseradish, burnt hazelnut* • 19
- Asparagus Soup • *sunflower, lemon, egg yolk* • 15
- Ricotta Dumplings • *preserved black truffle, peas, goat gouda* • 19

## **ENTRÉES**

- Brown Butter Roasted Bass • *charred cucumber, sorrel, eggplant* • 37
- Colorado Lamb Loin & Neck • *black garlic, artichokes, olive* • 41
- Poached Halibut • *spring onions, peas, smoked scallop* • 38
- Roasted Chicken • *turnip, morels, brown butter, pickled mustard* • 33
- Charcoal Grilled Beets • *black sesame, avocado, feta, licorice* • 23
- Roasted St Canut Porcelet & Crispy Belly • *baby gem lettuce, spring onion, green garlic* • 42
- Slow Roasted Beef Short Rib • *chewy beets, maitake, horseradish, sweetbreads* 39

Whole Roasted Dry Aged Duck (for two) • 90  
*foie gras sausage, onion, rhubarb*

---

9 - Course Tasting Menu • 135

## DESSERT WINE & TEA

*All Rare Tea Cellars Hand Selected Tea 6*

Emperor's House Chai	Magnolia Blossom Oolong
Emperor's House Chamomile*	First Flush Darjeeling
Emperor's House Mint Meritage*	Sicilian Blood Orange Green
Regal English Breakfast	Moonlight Jasmine Blossom
Regal Earl Grey	Sakura Kyoto Cherry Blossom Green

*\*caffeine free*

---

*Coffee & Espresso Blends from La Colombe*

Coffee | Decaf • 3.50

Espresso • 2 | 4

Cappucino | Latte • 5

---

*Dessert Wines*

'13 Durban Muscat de Beaumes de Venise • 10

'16 Domaine Huet "Le Haut Lie" Moelleux • 22

NV Domaine Genevat "Vieux Macvin du Jura" • 20

NV Domaine Neige Apple Ice Wine • 16

Rare Wine Co. "New York Malmsey" Madeira • 18

'10 Delaforce LBV Port • 12

Warre's Otima 10 Year Tawny Port • 11

Quinta do Noval 20 Year Tawny Port • 20

Quinta de la Rosa Lot 601 Ruby Port • 10

## DESSERTS

12

Rhubarb

*amaretto, strawberry, ginger*

Goat's Milk Pavlova

*olive oil, cajeta, buckwheat, black lemon*

Hazelnut & Coffee

*whole milk ice cream, praline, toasted milk*

Banana

*speculoos, milk & dark chocolate, creme fraiche*

Dark Chocolate

*cassis, violet, raspberry vinegar*

Selection of Artisanal Cheeses • 16

*fig, onion, sourdough*

---

*pastry chef Meg Galus  
pastry sous chef Kim Mok*

