



CHEF'S MENU

Three course menu – Naf. 85.00 p.p. (incl 9% sales tax)

Wine pairing – Naf. 47.50 p.p.

APPETIZER DUO

Smoked duck breast | red beet & fig tartare | corn lettuce | orange gel | ripe olive crostini

Salmon 'cake' | sweet potato salad with long beans, gherkins, caraway and dill
lemon mustard mayo | sugared bacon

The Brave Heart – Undivided Chardonnay, Pays d'Oc, France – 17.00

MAIN COURSE

Rosemary & red wine braised beef short ribs | sea salt and thyme roasted carrots and turnips
sour blueberry mashed potatoes | 'tobacco' onions | pan jus

Sartori l'Appassione Rosso Delle Venezie, Veneto, Italy – 17.00

or

Oven baked creole spiced codfish | black mustard seed – parsley gremolata | sea salt and thyme
roasted carrots and turnips | chorizo flavored mashed potatoes | grained mustard velouté sauce

Gérard Bertrand, Saint Victor Pinot Noir - Languedoc, France 2020 – 17.00

DESSERT

Toffee panna cotta | torched banana | dark chocolate mousse
chocolate – pecan crumble | coffee vanilla sauce

Zuccardi, Malamado Malbec – Mendoza, Argentina – 15.50

**menu subject to change, depending availability of ingredients*

Dishes can also be ordered separately or in combination with the à la carte menu
Appetizers Naf. 23.00 | Entree Naf. 52.00 | Dessert Naf. 17.50