



French Desert Groove

THE SUNSET LOUNGE MENU

Wonton peking duck & hoisin sauce *G*

Smoked salmon buckwheat blinis *F*

Guacamole & pico de gallo panipuri *V*

Escabeche tuna mini tacos *F*

Margherita & burrata firewood pizzetas *G D*

Beef cecina & rucola firewood pizzetas *G*

Cacio e Pepe & zucchini *Veg G*

THE DINNER EXPERIENCE MENU

STARTERS

Lentil salad *Veg*

A refreshing celery root cube, green lentil, chive, and escabeche vegetable salad, dressed with a tangy bergamot mustard dressing

Quiche lorraine

A classic French quiche with caramelized onion, beef bacon in a pastry crust

Foie gras terrine *D G*

Terrine of foie gras, served with tangy onion and fig chutney, and brioche toast

Green bean salad *Veg*

Tender green beans tossed with sun-dried tomatoes, crunchy hazelnuts, pickled onions, and fresh chives, tossed in xeres dressing

Classic beef tartare

Finely chopped raw, seasoned beef tenderloin served with gherkins and pickles

MAIN COURSE

7-Hour lamb shank

A succulent 7 hour slow-cooked lamb shank seasoned with aromatic thyme, garlic, and olive tapenade

Artichoke barigoule

Tender artichokes and carrots cooked in a cocotte with a flavourful poivrade sauce, seasoned with fresh herbs, garlic, and olive oil

Seafood shell *SF*

A seafood medley featuring shrimps, scallops, and clams served on a bed of braised leeks, garnished with fragrant pink peppercorns

Crispy parmesan potatoes

Crushed potatoes roasted with parmesan cheese

Roasted heirloom carrots

Baked multi-coloured heirloom carrots with persillade sauce

DESSERTS

Assorted macarons *Veg G D E*

An assortment of French macarons

Seasonal fruit tart platter

A selection of freshly baked seasonal fruit tarts

Veg - Vegetarian *G* - Gluten *D* - Dairy *SF* - Shellfish *E* - Egg