

SET LUNCH

2 courses \$ 228 / 3 courses \$ 268

Starters

Tomato Gazpacho

Mix green salad, *House vinaigrette*

Prawn Salad, *Lemon & almond dressing, Frisée*

Sautéed octopus, artichoke & potato salad, *mustard dressing*

Seafood Bruschetta, *Crab, Salmon, Tuna*

Pork terrine “à l’ancienne”, *Cornichons & brioche toast*

Egg ravioli, *Sautéed mushrooms & shellfish bisque*

Main Courses

Penne pasta, *King Crab, Sun dried tomato, Spinach, Shiitake*

Atlantic meager, *Saffron risotto, Octopus, Tomato salsa*

Seasonal fish, *Organic vegetables, Lemon sauce, Cress*

Half spring chicken, *Roasted potatoes, Bacon, Mushroom, Natural jus*

Iberico Pork Cheek, *Sautéed greens, Rosemary, Chorizo, Onion*

Sautéed Beef, *French beans, Carrot & Onion*

Dessert

Red fruit salad, yogurt sorbet

Pistachio rice pudding, green apple and walnut

Lemon cup cake, orange sorbet

Ice cream plate; coffee, vanilla, chocolate

3 cheeses (Additional \$80)

Coffee, tea and soft drink \$ 20

Mineral Water \$ 48

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace