



Easter Brunch 2024

ADULT | \$185

CHILD | \$93

FOR THE TABLE

Baked Raclette

wieser farms potato, charred spring onion, brioche à tête

STARTERS

choice of

Garden Pea Vischyssoise
fromage blanc royale

Oeufs en Meurette

poached egg, bacon lardon, spring market vegetable, red burgundy jus,
country bread

Endive and Asparagus Salad

candied walnuts, fourme d'ambert blue cheese, banyuls vinaigrette

MAIN COURSE

choice of

Spring Lamb

sagehill baby carrots, favetta, thyme lamb jus

Duck à l' Orange

confit leg, potato mille feuille, torpedo onion

Halibut

morel, quenelle de brochet, beurre rouge

White Asparagus

charred allium soubise, poached holland leek, sauce grenobloise

DESSERT

choice of

Chocolate Crunch Bar

milk chocolate cake, chocolate crèmeux, pistachio

Baba Au Rhum

coconut, passion fruit curd, roasted pineapple

Floating Island

lime leaf anglaise, blueberry jam, matcha crumble