

STARTERS

- Seasonal Salad with Blood Orange, Cranberries & Belper Knolle Cheese
- Artichoke Soup with Fontina Cheese & Black Winter Truffle
- Pan-seared Hokkaido Scallops with Pumpkin Purée, Tarragon & Mandarin

MAINS

- Puntalette with Black Trumpet Mushroom, Roasted Corn & Balsamic-glazed Radicchio
- Grilled Pike Perch with Savoy Cabbage, Barley, Buttermilk Sauce & Smoked Pike Roe
- Wiener Schnitzel with Champignon-Foie Gras Sauce, Potato & Cucumber Salad
(Supplement +100)

DESSERTS

- Choice of Pâtisserie

2-course Set Menu at 400

3-course Set Menu at 480

Includes Coffee or Tea

CHEESES

- Cheese Platter with Organic Honey, Onion & Dried Fruit Chutney *3 Selections +228*
6 Selections +448

PÂTISSERIE

Opera Gâteau	90
Black Forest Gâteau	100
Lemon Meringue Tart	100

JUICE

Juice of the Day	80
<i>Enjoy our organic, fresh squeezed jug of goodness that resets, revitalises and rejuvenates your day!</i>	

COFFEE

Espresso	30 35
Piccolo	40
Cappuccino	45
Latte	45
Affogato	65

Single | Double

The Margo Blend brews robust coffee with beans from Ethiopia, Brazil and Kenya. Traditionally European with rich, fruity aromas.

TEA

Earl Grey	50
Chamomile Tea	50
Jasmine Green	50
Arabian Mint	50
Oolong	50

OTHERS

Soft Drink	45
Iced Lemon Tea	45