

LUNCH

3-COURSE | 500

4-COURSE | 625

INCLUDES COFFEE OR TEA

Seasonal Salad

Grilled Corn, Watermelon & Belper Knolle Cheese
with Boston Lobster +158

or

Potato Veloute

Veal Tongue, Green Asparagus & Black Winter Truffle



Hokkaido Scallops

Celery, Green Apple & Hazelnut

or

Alexandre Polmard Beef Tartare

Pied du Mouton Mushroom & White Onion



Puntalette

Baby Artichoke, Tomatoes & Burattina

or

Grilled Dover Sole

Leek, Beetroot, Buttermilk Sauce & Basil Oil

or

Okinawan Pork Belly

Parsnip, Pear & Pickled Mustard Seed

or

Galician Beef Tenderloin

Zucchini, Port Wine Shallots & Sauce Bearnaise

Supplement +280



Bee Sting Cake

or

Apricot Tartlet

Vanilla Ice Cream

or

“Dresdner Eierschecke”

Strawberry Parfait

All prices are subject to 10% service charge

JUICE

Juice of the Day

80

Enjoy our organic, fresh squeezed jug of goodness that resets, revitalises and rejuvenates your day!

COFFEE

Espresso

*Single | Double***50 | 55**

Piccolo

60

Cappuccino

60

Latte

60

Affogato

85

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

TEA

Loose Leaf Tea

80

*Earl Grey, Chamomile Tea, Jasmine Green
Arabian Mint, Oolong*

OTHERS

Soft Drink

45

Iced Lemon Tea

45