

OUR CHEF SUGGESTS HIS MENUS BASED  
ON THE BEST SEASONAL PRODUCTS

## MENU ESCALE

The Menu Escale is to be enjoyed by the whole table

5 COURSES 2,950

Philibon melon, Bluefin tuna, Bellota ham jelly



Tomato and eggplant ravioli, parmesan cream



Atlantic sea bass «au poivre», girolles and citrus sauce



Roasted Gundagai lamb saddle, grenaille potato, sage and fennel

Or

Margaret River Wagyu beef, wild mushrooms and oxtail bolognese

SUPPLEMENT 1200



Our selection of fresh and matured cheeses

SUPPLEMENT 900



Apricot, lemon, waffle



## DRINK PACKAGE

ALL INCLUDE WATER + COFFEE / TEA

2 MOCKTAILS

650

1 GLASS WHITE WINE + 1 GLASS RED WINE

1,150

1 GLASS CHAMPAGNE + 1 GLASS WHITE WINE + 1 GLASS RED WINE

1,650

ALL PRICES ARE SUBJECT TO VAT & SERVICE