

LONG ROOM

APPETIZERS

Blue Lobster and Snow Crab

avocado • caviar • gazpacho dressing

Foie Gras

black pudding • poached duck egg • aged balsamic

Carpaccio of Beef Tenderloin

truffle oil • mizuna • parmesan

Hokkaido Scallops

tomato chutney • roasted peppers • coriander cress

Ceviche of French Sea Bass

avocado • citrus fruits • caviar • radish • apple • finger limes

Cauliflower Soup

mint pesto • toasted almonds

MAINS

Wild Turbot

pan fried • gem lettuce • capers • broad beans • fingerling potato • tartare cream

Atlantic Halibut

roasted • pea puree • chorizo • scallops • hazelnuts • lemon hollandaise

Ashdale Beef Tenderloin (8 oz)

creamed parsnip • cauliflower fritters • peas • foie gras • bone marrow jus

French Guinea Fowl

roasted • lentils • wild fungi • asparagus • pancetta • game jus

Irish Salt Marsh Lamb Rump

slow roasted • root vegetables • red chard • lamb jus • mint pesto

Kiwami Grain-fed Wagyu Sirloin (10 oz)

mash potato • garlic bulb • vine tomatoes • dijon and blue cheese sauce
(add \$200)

Chefs Seasonal Specials

\$550 two courses

LONG ROOM

DESSERTS

Chocolate Fondant

crushed honeycomb • peppermint ice-cream

Lemon and Sesame Tart

sesame ice-cream • italian meringue
sable breton • raspberries

Poached Seasonal Pear

butterscotch sauce • ginger crumb • vanilla bean ice-cream

Raspberry Trifle

vanilla bean custard • raspberry sherry jelly
cream • toasted pistachio

\$75 each

Cheese Plate

continental cheeses • chutneys • biscuits

\$115 per person