

**EARLY SUPPER**

**TUNA**

cherry tomatoes, pickled mustard seeds, basil

•

**DUCK LEG**

serrano ham, green peas, potato confit, mint

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**VANILLA BAVAROIS**

strawberry-orange blossom preserve,  
Rosé Champagne sorbet

**CHUNKS OF CHOCOLATE  
TEA OR COFFEE**

**3 COURSES \$395**

## CAFE GRAY REVITALISING MENU

FEATURING REFRESHING FLAVOURS THAT EMBRACE A BALANCED LIFESTYLE, THESE DISHES ARE VEGAN, GLUTEN-FREE, ORGANIC, NON-GMO AND ARE SUSTAINABLY SOURCED, WHEREVER POSSIBLE. THIS CAREFULLY DESIGNED MENU HAS BEEN CREATED WITH YOUR WELL-BEING IN MIND.

### WATERCRESS SOUP

coconut yoghurt, kampot pepper



### ASPARAGUS

chermoula lentils, red onion relish



### CINNAMON POACHED APPLE

celery sorbet, hazelnuts

### KOMBUCHA

CHOCOLATE MENDIANTS

**2 COURSES \$395**

**3 COURSES \$475**

## CAFÉ GRAY REVITALISING MENU

Featuring refreshing flavours that embrace a balanced lifestyle, these dishes are vegan, gluten-free, organic, non-GMO and are sustainably sourced, wherever possible.

### WATERCRESS SOUP

Coconut yoghurt, kampot pepper

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### ASPARAGUS

Chermoula lentils, red onion relish

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### CINNAMON POACHED APPLE

Celery sorbet, hazelnuts

### KOMBUCHA

### CHOCOLATE MENDIANTS

Any 2 courses \$395

Any 3 courses \$475

## SPRING DINNER MENU

Café Gray Deluxe strives to implement organic vegetables and starches depending on availability, seasonality and market conditions.

### TUNA

Cherry tomatoes, pickled mustard seeds, basil

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### SOUP DU JOUR

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### QUAIL

Serrano ham, green peas, potato confit, mint

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### VANILLA BAVAROIS

Strawberry-orange blossom preserve,  
Rosé Champagne sorbet

### PETIT FOURS AND CHUNKS OF CHOCOLATE

\$795 per person

### Wine recommendations

#### Champagne

\$800 Deutz, Brut Classic, France, NV

#### White

\$1400 Chardonnay-Pinot Bianco, Querciabella  
"Batàr," Toscana, Italy, 2014

#### Red

\$1400 Nebbiolo, Giovanni Rosso "Cerretta,"  
Barolo, Italy, 2009

\$2500 Cabernet Blend, Overture by Opus One  
Napa Valley, USA, NV

*Please be advised our Revitalising Menu and  
Dinner Menu are available until 10pm*

**STARTERS**

|               |   |
|---------------|---|
| \$125         | SOUP DU JOUR  |
| \$195         | BURRATA, GREEN PEA GUACAMOLE, Nashi pear, hazelnuts                           |
| \$195         | CAFÉ GRAY SEASONAL SALAD MÉLANGE, jicama, carrot vinaigrette                  |
| \$285 / \$365 | TIGER PRAWN CAESAR, Portuguese anchovies, crustacean mayo, multigrain crouton |
| \$285         | KUNZ GRAVLAX, selected spice mix, brioche                                     |
| \$240 6pcs    | COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette                |
| \$205         | STEAK TARTARE, gaufrettes   |
| \$125 / \$185 | SAFFRON PASTA FIORE, stewed tomatoes, thyme, rosemary                         |

**MAINS**

|             |  |
|-------------|--|
| \$420       | ORA KING SALMON, beetroot, rutabaga, kumquat                                       |
| \$440       | GIANT GAROUPA, crisped conpoy, luffa, wolfberry, lemongrass-coriander broth        |
| \$445       | PATAGONIAN TOOTHFISH, LOBSTER, laksa beurre blanc, enoki                           |
| \$425       | FREE RANGE CHICKEN, ASPARAGUS, citrus pepper, giblet rice cake                     |
| \$415       | THOMAS FARM LAMB CHOP, MORELS, wild garlic gnocchi, pickled cucumber               |
| \$385       | SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne         |
| \$595 12oz. | KANSAS PRIME STRIPLON, sweet potatoes fries, roasted bone marrow, sauce Bordelaise |

**VEGETABLES, STARCHES**

|      |   |
|------|---|
| \$65 | OLIVE OIL MASHED POTATOES / SWEET POTATO FRIES / JASMINE RICE /<br>TAHINI CARROTS / GRILLED VEGETABLES / STEAMED BOK CHOI |
|------|---|

**CHEESE & DESSERTS**

|               |   |
|---------------|---|
| \$120         | MANDARIN SEMIFREDDO, orange-grapefruit compote, pistachio       |
| \$120         | CHESTNUT MONT BLANC, Kirsch, sour cherry, vanilla ice cream     |
| \$120         | BITTER CHOCOLATE AND CARAMEL TART, passion fruit, macadamia nut |
| \$195 / \$240 | CHEESE BOARD, baguette and walnut raisin bread                  |