

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.

ROASTED TOMATO AND AUBERGINE SOUP

Chickpeas, tahini, shiso

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SALT BAKED BEETS

Creamy polenta, salsa verde, nectarine

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CARAMELIZED PINEAPPLE

Coconut-lime sorbet, passion fruit

CHOCOLATE MENDIANTS

Any 2 courses \$325

Any 3 courses \$385

SUMMER DINNER MENU

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

SMOKED DUCK BREAST

Burrata, figs, yellow zucchini coulis, brioche, almonds

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SWEET CORN CHICKEN POTAGE

Girolles, tarragon

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SEARED TASMANIAN SALMON, LOBSTER RAVIOLI

Cucumber, quinoa, nasturtium leaves, shiitake, shellfish broth

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VANILLA CRÈME BRÛLÉE

Fraises de bois sorbet

PETITS FOURS AND CHUNKS OF CHOCOLATE

\$695 per person

WINE RECOMMENDATIONS

CHAMPAGNE

\$950 Delamotte, Brut, France, NV

WHITE

\$480 Pinot Gris, Carrick "Bannockburn,"
Central Otago, New Zealand, 2017

RED

\$480 Cabernet Sauvignon - Merlot, Cape Mentelle,
Margaret River, Australia, 2015

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

*Please be advised our Revitalising Menu and
Dinner Menu are available until 9pm*

STARTERS

- \$105 SOUP DU JOUR
- \$170 BURRATA SALAD CAPRESE, basil pesto, aged balsamic, toasted pine nuts
- \$235 TUNA CUCUMBER ROLL, tobiko, sesame, nasturtium leaves
- \$250 / 320 TIGER PRAWN CAESAR, maple bacon, Portuguese anchovies, crustacean mayonnaise, multigrain crouton, Parmesan
- \$250 KUNZ GRAVLAX, selected spice mix, brioche
- \$210 SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette
- \$180 STEAK TARTARE, gaufrettes
- \$105 / 155 SAFFRON PASTA FIORE, stewed tomatoes, thyme, rosemary

MAINS

- \$375 HALIBUT ON THE BONE, sea vegetables, fregula, preserved green peppercorn, carrot jus
- \$385 GIANT GAROUPA, crisped conpoy, luffa, wolfberry, ginger-coriander broth
- \$345 SAUTEED LOBSTER AND SCALLOP, eggplant, lemongrass, calamansi
- \$350 FREE RANGE CHICKEN, WILD MUSHROOMS, sweet corn rosti, tarragon jus
- \$365 THOMAS FARM LAMB CHOP, cannellini beans, olives, courgette-basil purée
- \$340 SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
- \$540 12oz KANSAS PRIME STRIPLIN, sweet potato fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

- \$50 OLIVE OIL MASHED POTATOES / SAUTEED MUSHROOMS / JASMINE RICE
MAPLE CARROTS / GRILLED VEGETABLES / STEAMED BOK CHOI

CHEESE & DESSERTS

- \$100 LIMONCELLO SEMIFREDDO, macerated apples, toasted meringue
- \$100 RASPBERRY TIRAMISU, espresso gelato, amaretti cookies
- \$100 BITTER CHOCOLATE AND CARAMEL TART, passion fruit, macadamia nut
- \$150 / 195 CHEESE BOARD, baguette and walnut raisin bread