

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

•

SALT BAKED BEETS

Creamy polenta, salsa verde, nectarine

•

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

•

SWEET CORN CHICKEN POTAGE

Girolles, tarragon

•

SEARED TASMANIAN SALMON, LOBSTER RAVIOLI

Cucumber, quinoa, nasturtium leaves, shiitake, shellfish broth

•

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