

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.

DE PUY LENTIL SOUP
Puffed rice, carrots

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AUBERGINE
Tahini, sumac, roasted potatoes

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ORANGE SCENTED BITTER CHOCOLATE MOUSSE
Grapefruit

KOMBUCHA
CHOCOLATE MENDIANTS

Any 2 courses \$415
Any 3 courses \$485

LUNCH / PRIX FIXE

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

BEEF TATAKI
Pomelo, yuzu, mustard cress

OR

CHILLED BEETROOT SOUP
Buttermilk, quail egg

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ORZO BOUILLABAISE
Prawn, scallop, mussel, squid, tarragon

OR

PORK LOIN
Sauerkraut parcel, prunes, crackling

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LIME YOGHURT SEMIFREDDO
Grapes, honeycomb

OR

GENMAICHA AND DULCEY CHOCOLATE GATEAUX
Raspberries, sesame croquant

CHUNKS OF CHOCOLATE

TEA OR COFFEE

Any 2 courses \$415
Any 3 courses \$485

WINE BY THE GLASS

WHITE

\$120 Pinot Gris, Josef Chromy, Tasmania Australia, 2018
\$170 Grüner Veltliner, Gobelburg "Renner" Reserve,
Kamptal, Austria, 2017

RED

\$95 Tannat, Bodega Garzón, Reserva, Uruguay, 2017
\$380 Merlot-Cabernet Sauvignon, Château Lascombes,
Bordeaux, France, 2010

STARTERS

\$125	SOUP DU JOUR
\$195	CAFÉ GRAY SALAD MELANGE, carrot vinaigrette, jicama
\$195	BURRATA, CŒUR DE BŒUF TOMATO, tarragon water, balsamic vinegar
\$195	STEAK TARTARE, gaufrettes
\$240 ^{6pcs}	COLD WATER OYSTERS, pumpernickel, brandy cocktail sauce, lime and mignonette
\$285	KUNZ GRAVLAX, selected spice mix, brioche
\$325	TRUFFLE - WILD MUSHROOM RAVIOLI, mizuna pesto, hazelnuts

MAINS

\$295 / \$395	LOBSTER CAESAR, crustacean mayo, avocado puree, Portuguese anchovies
\$375	SIMPLY GRILLED RED SNAPPER, olive oil, lemon juice
\$410	BIG GLORY BAY SALMON, prawn tortelloni, sauce Viérge, galangal
\$415	PATAGONIAN TOOTHFISH, laksa, soft shell crab, crispy noodles
\$425	GIANT GAROUPA, crisped conpoy, luffa and wolfberry, lemongrass-coriander broth
\$375	SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
\$415	THOMAS FARM LAMB CHOP, carrot gratin, mint chimichurri, Gagenbauer vinegar
\$455	LOIRE ORGANIC CHICKEN, MADEIRA JUS, porcini and chanterelles, corn stew
\$595 ^{12oz.}	KANSAS PRIME STRIPLOIN, sweet potato fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

\$65	OLIVE OIL MASHED POTATOES / SWEET POTATO FRIES / JASMINE RICE / MAPLE CARROTS / GRILLED SUMMER VEGETABLES / STEAMED BOK CHOI
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CHEESE & DESSERTS

\$120	LEMON POSSET, blueberry yoghurt sorbet, poppyseed financier
\$120	PINEAPPLE AND COCONUT VACHERIN, tropical fruits, hazelnuts
\$120	CHOCOLATE GANACHE, PASSION FRUIT CURD, lime
\$195 / \$240	CHEESE BOARD, baguette and walnut raisin bread