

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, kampfot 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 \$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.

TUNA

Cherry tomatoes, pickled mustard seeds, basil

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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

Any 2 courses \$415

Any 3 courses \$485

WINE BY THE GLASS

WHITE

\$120 Pinot Grigio, Pighin, Friuli, Italy, 2018

\$170 Grüner Veltliner, Gobelsburg "Renner" Reserve,
Kamptal, Austria, 2017

RED

\$95 Tannat, Bodega Garzón, Reserva, Uruguay, 2017

\$150 Tempranillo, Bodegas Campillo, Reserva Selecta,
Rioja, Spain, 2012

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
- \$195 STEAK TARTARE, gaufrettes
- \$125 / \$185 SAFFRON PASTA FIORE, stewed tomatoes, thyme, rosemary

MAINS

- \$410 ORA KING SALMON, beetroot, rutabaga, kumquat
- \$425 GIANT GAROUPA, crisped conpoy, luffa, wolfberry, lemongrass-coriander broth
- \$435 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
- \$375 SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
- \$595 12oz. KANSAS PRIME STRIPLIN, sweet potato fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

- \$65 OLIVE OIL MASHED POTATOES / SWEET POTATO FRIES / JASMINE RICE / 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