

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

TEA OR COFFEE

Any 2 courses \$355

Any 3 courses \$395

LUNCH / PRIX FIXE

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

SMOKED DUCK BREAST

Bocconcini, figs, yellow zucchini coulis, brioche, almonds

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SEARED TASMANIAN SALMON

Cucumber, quinoa, nasturtium leaves, shiitake, shellfish broth

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VANILLA CRÈME BRULÉE

Fraises de bois sorbet

CHUNKS OF CHOCOLATE

TEA OR COFFEE

Any 2 courses \$355

Any 3 courses \$395

WINE BY THE GLASS

WHITE

\$110 Pinot Grigio, Pighin, Friuli, Italy, 2018

\$195 Chardonnay, Domaine Bitouzet-Prieur, Meursault "Charmes" 1er Cru, Bourgogne, France, 2016

RED

\$95 Malbec, Viña Cobos "Felino," Mendoza, Argentina, 2018

\$185 Nebbiolo, Nervi, Gattinara, Piemonte, Italy, 2015

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 mayo, 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 STRIPLOIN, 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
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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