

Restaurant Week 2020
Dinner Menu

ABOVER

AMERICAN - FRENCH BRASSERIE

Starters

COMPLEMENTARY WARM CHEESE PUFFS & BREAD SERVICE FOR ALL

RABBIT & SAGE SAUSAGE

Charred Savoy Cabbage Confit, White Quinoa, Finger Lime & Serrano Ham Crisps.

DUO OF CHARCUTERIE MAISON & ARTISAN CHEESES

Pickled Vegetables, Crouton, Dijon, Pickled Mustard Seeds, Seasonal Confiture., Asian Pear, Confit Figs & Marcona Quenelle.

GOAT CHEESE TRUFFLES THREE WAYS

Fennel Pollen, Smoked Paprika, Poppyseed, Spinach, Preserved Lemon, Roasted Peppers, Basil Oil

Main Course

All our cuisine is expertly prepared to order, the kitchen appreciates your patience

FAROE ISLAND SALMON

Blue Corn Polenta Cake, Grilled Baby Bok Choy, Roasted Potato-Truffle Broth

COQ AU VIN

Burgundy Braised Leg & Thigh, Roasted Breast, Bacon Lardons, Pearl Onions and Button Mushrooms, Herbed Spätzle, Butter Fried Crouton.

BEEF

Angus Hanger Steak, Pomme Frites, Grilled Gem Lettuce, Chimichurri Bearnaise

Desserts

OLIVE OIL CAKE

Coffee-Banana Panna Cotta, Spiced Chocolate Glaçage.

DARK CHOCOLATE GATEAU

White Chocolate Ganache, Pistachio Cardamom Ice Cream

ROASTED PEAR CRUMBLE

Cranberry Gelato, Roasted Pear Curd & Pear Compote

\$48.00