

MOTHER'S DAY COMMUNAL LUNCH MENU

\$98++ Per Pax (Min 2 Pax)

To Start

Ciabatta Romana (V)

Smoked Salted Butter | Braised Green Lentils

Roasted Artichokes and Jamon Serrano Garden Salad

Baby Heirloom Tomatoes | Sesame Crisps | Beetroot Hummus Raspberry-Passion Fruit Vinaigrette

Argentinian Red Prawn Salsa

Shallots | Japanese Cucumber | Salsa Golf | Fresh Herbs Extra Virgin Olive Oil Pearls

Supplement \$30 for Ossetra Caviar 10gm

Main Course

Chupin de Pescado

Argentinian Fish Stew
Line Caught Black Cod | Potatoes
Tomato and Capsicum Seafood Stew | Paprika | Oregano

Crispy Potato Gnocchi (V)

Sautéed Forest Chanterelles and Porcini | Smoked Butter Aged Sardo Cheese

Supplement \$15 for Black Summer Truffles 5gm

Grilled Argentinian Grain-Fed Beef Ribeye 300g

Roasted Vine-Ripened Tomatoes | Chimichurri | Salsa Criolla Served with Criolla Salad and Crunchy Potatoes

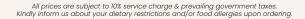
Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves





MOTHER'S DAY COMMUNAL LUNCH MENU VEGETARIAN MENU

\$78++ Per Pax (Min 2 Pax)

To Start

Ciabatta Romana

Smoked Salted Butter | Braised Green Lentils

Roasted Artichokes and Garden Salad

Grilled Peaches | Sesame Crisps | Beetroot Hummus Raspberry-Passion Fruit Vinaigrette

Autumn Locro Stew

Squash | Charred Corn | White Beans | Paprika

Main Course

Grilled Cumin and Garlic Marinated Cauliflower Steak

Thyme | Rosemary | Green Chimichurri

Herb Roasted Pumpkin with Carbonada

Summer Root Vegetables | Paprika | Fresh Herbs

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini Smoked Butter | Aged Sardo Cheese Served with Criolla Salad and Crunchy Potatoes Supplement \$15 for Black Summer Truffles 5gm

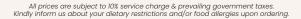
Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves





MOTHER'S DAY 4-COURSE COMMUNAL DINNER MENU \$128++ Per Pax

(Min 2 Pax)

To Start

Argentinian Bread Basket Ciabatta Romana and Pan De Campo (V)

Smoked Salted Butter | Braised Green Lentils

Appetisers

Roasted Artichokes and Jamon Serrano Garden Salad

Baby Heirloom Tomatoes | Sesame Crisps | Beetroot Hummus Raspberry-Passion Fruit Vinaigrette

Rainbow Trout Gravlax

Japanese Cucumber | Green Apples | Radishes | Torrentes Vinaigrette
Supplement \$30 for Ossetra Caviar 10gm

Soup

Autumn Locro Soup

Squash | Charred Corn | White Beans | Paprika

Main Course

Chupin de Pescado

Argentinian Fish Stew Line Caught Black Cod | Potatoes Tomato and Capsicum Seafood Stew | Paprika | Oregano

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini | Smoked Butter Aged Sardo Cheese

Supplement \$15 for Black Summer Truffles 5gm

Grilled Argentinian Grain-Fed Beef Ribeye 300g

Roasted Vine-Ripened Tomatoes | Chimichurri | Salsa Criolla Served with Criolla Salad and Crunchy Potatoes

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

All prices are subject to 10% service charge & prevailing government taxes. Kindly inform us about your dietary restrictions and/or food allergies upon ordering.



MOTHER'S DAY 4-COURSE COMMUNAL DINNER MENU VEGETARIAN MENU

\$108++ Per Pax (Min 2 Pax)

To Start

Argentinian Bread Basket
Ciabatta Romana and Pan De Campo
Smoked Salted Butter | Braised Green Lentils

Appetisers

Roasted Artichokes and Garden Salad

Grilled Peaches | Sesame Crisps | Beetroot Hummus Raspberry-Passion Fruit Vinaigrette

Baby Heirloom Tomatoes and Marinated Stracciatella Cheese

Shallots | Japanese Cucumber | Arugula and Basil Pesto Extra Virgin Olive Oil Pearls

Soup

Autumn Locro Soup

Squash | Charred Corn | White Beans | Paprika

Main Course

Grilled Cumin and Garlic Marinated Cauliflower Steak

Thyme | Rosemary | Green Chimichurri

Herb Roasted Pumpkin with Carbonada

Summer Root Vegetables | Paprika | Fresh Herbs

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini Smoked Butter | Aged Sardo Cheese Served with Criolla Salad and Crunchy Potatoes Supplement \$15 for Black Summer Truffles 5gm

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

All prices are subject to 10% service charge & prevailing government taxes.

Kindly inform us about your dietary restrictions and/or food allergies upon ordering.