

nineteen

A COLLECTION OF OUR "CHEFS' FAVORITES' DISHES"
TO OPTIMIZE YOUR DINING EXPERIENCE

AMUSE BOUCHE

BEETROOT & FETA CHEESE (V)

Raw & roasted beetroot | pomegranate

Or

DUCK TWO WAYS

Smoked duck breast | Confit Leg
Green beans-bacon salad | Shallot-Sherry glaze

HERB CRUSTED "64°C SLOW COOKED ORGANIC EGG" (V)

Sun choke – Root Artichokes purée | brioche crumbs | mushroom

Or

NORWEGIAN SALMON (S)

"Coeur de Saumon" | Spinach Coulis | horseradish foam

Or

48 DAYS DRY AGED BEEF STRIP LOIN (A)

Roasted Strip | Truffle potato mash
glazed shallots | Foie gras nuggets

MOLTEN CHOCOLATE CAKE

Fresh Berries Coulis

Or

FROZEN YOGHURT

Fresh Mango & raspberry tartar | Chocolate snow | Coconut sable

TEA | COFFEE | INFUSION

Petits Fours

(V)Vegetarian - (N) Nuts - (S) Seafood - (A) Alcohol