



2019

Padang Ala Carte

MENU



SOUP

SCC MULLIGATAWNY 10.00
contains nuts

POTATO VELOUTE (V) 10.00
contains dairy

STARTER

DRESSED CRAB 18.00
Salmon roe, apple, celeriac, radish
contains dairy

HEIRLOOM TOMATO 16.00
Burrata, basil oil, avocado mousse
contains dairy

PAN SEARED HOKKAIDO SCALLOPS 20.00
Smoked ham, charred leek, pea, onion broth

GRILLED GREEN ASPARAGUS (V) (GF) 16.00
Quinoa, chickpea hummus, arugula, comté cheese

CHARCUTERIE PLATTER 20.00
Air dried beef, beef bresaola, pork tiroler, wagyu salami
foie gras terrine, gherkin, silver onion, olives,
branstons pickle, toasted baguette

MAIN COURSE

BLACK MISO COD 45.00
Fava bean, corn, tomato, daikon, dashi broth

LAMB RUMP (GF) 32.00
Caramelized onion, potato puree, green, red wine sauce

BLACK TRUFFLE ANGEL HAIR (V) 28.00
Angel hair pasta, parmesan cheese, black truffle, chives
contains dairy

BLACK ANGUS PRIME RIB ON THE WAGON 38.00
Seasonal vegetable, jacket potato, red wine sauce

BEEF SHORT RIBS 32.00
Potato puree, asparagus, black truffle, onion
contains dairy

CHICKEN 28.00
Roasted half chicken on bone with seasonal vegetables,
onion sauce

SIDES

SEASONAL VEGETABLES (V) (GF) 10.00
BURNT BUTTER MASH 8.00

DESSERT

CHOCOLATE GATEAU 10.00

AVOCADO PANNA COTTA 12.00
Lychee jelly, raspberry, blueberry

CREPE SUZETTE FLAMBÉ - prepared at the table 14.00

HOMEMADE ICE CREAMS - single scoop 6.00
Choice of: Vanilla / Caramel / Truffle

HOMEMADE SORBETS 6.00
Choice of: Lemon Lime / Raspberry

CHEESE ON THE TROLLEY 12.80
Selection of premium cheese

(GF) Gluten Free

(V) Vegetarian