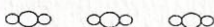


DINNER MENU
Tuesday 20th January, 2015

Tartar citrus

Hatt et Soner Extra Brut NV



Prawn in a consommé, baby artichoke
Radish and coriander

Fleur de Lotus, Jasmeyer, 2011



Slow cooked turbot, fennel salad
Prawn head bisque

Yabby Lake, Chardonnay 2006



Chicken cooked sous-vide
Prawn lemon-mint sauce

Robert Groffier Rouge 2011



Earl grey, lemon curd, milk

150 Year Grand Marnier



Petit fours

Coffee or tea