

# THE WHITE RABBIT

## Set Lunch

2 Courses at 34<sup>++</sup>

3 Courses at 42<sup>++</sup>

Featuring creations by The White Rabbit's rising talents

### Starters

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**Yellowfin Tuna**

*fresh yellowfin tuna, minted peas, feta*

**Sunchoke Velouté**

*sautéed prawns, chive oil*

**Endives, Celeriac & Hazelnuts**

*truffles, cider vinaigrette*

**Vine-Ripened Tomato Tart**

*baby mâche, olives, arugula pesto*

**Seared Georges Bank Scallop +8**

*lemon butter, julienned vegetables*

### Mains

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**Alaskan King Crab Tagliatelle**

*Alaskan king crab, pork broth, konbu*

**Duck Confit**

*Puy lentils, natural jus*

**Tajima Wagyu Flank Steak +12**

*pan-seared, creamed bicoloured corn, roasted pimento relish*

**Truffle Agnolotti +6**

*shimeji mushrooms, warm truffle vinaigrette*

**Petuna Ocean Trout**

*choron sauce, braised leeks, salted kelp & spanish onion*

### Desserts

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**Fudge Brownie**

*caramelised banana, vanilla ice cream*

**Warm Chocolate Mousse**

*oat crumble, honeycomb, mascarpone ice cream*

**Fresh Fruit & Berries Soup**

*fromage blanc sorbet*

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Additional 10<sup>++</sup> for a glass of:

Lis Neris "San Lorenzo" Pinot Grigio 2013, Friuli

El Brindis by Franck Massard 2012, Montsant