

# THE WHITE RABBIT

## Set Lunch

2 Courses at 38<sup>++</sup>

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

### Starters

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**Symphony of Beets**

*feta foam, puffed rice,  
Cara Cara orange*

**Vegetable Broth**

*potato & lacto-fermented cabbage cake,  
brunoise-cut vegetables, wakame dashi*

**Classic Beef Tartare**

*65°C eggs, pan de cristal*

**Boston Lobster +12**

*salsa verde, avocado, pickled ikura*

### Mains

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**Coq Au Vin**

*celeriac purée, lardon, roasted carrots*

**Barramundi**

*pickled kohlrabi, braised fennel, clam nage*

**Oxtail Agnolotti**

*pomme espuma, braised chard, shaved Pecorino*

**Organic Barley Risotto +8**

*forest mushrooms, shaved fresh truffle, truffle crème fraîche*

**Seafood Vol-au-Vent +15**

*lobster, prawns, shellfish velouté*

### Desserts

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**Lemon Basil Tart**

*lemon curd, basil soil, raspberry gelée*

**Roasted Strawberry Streusel**

*white balsamic, Champagne ice cream*

**Chestnut Parfait**

*Valrhona Bahibe milk chocolate glaze, mushroom ice cream*

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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

# Classics A La Carte

## Starters

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### **Burrata de Artigiana**

*fresh cherry tomatoes on the vine, O-Med Picual olive oil*

*limited portions available to ensure the freshest, creamiest burrata.....* 16 / 28

### **Rangers Valley Wagyu Carpaccio**

*shaved parmesan, celery cress, balsamic pearls, truffle cream.....* 26

### **Classic Lobster Bisque**

*half Maine lobster, tarragon, brandy .....* 38

## Mains

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### **Dover Sole Meunière**

*prepared tableside, pickled potatoes, mâche salad .....* 48

### **36-hour Brandt Shortribs**

*carrot & cardamom purée, grilled brocolini, ruby port glaze.....* 42

### **Alaskan King Crab Tagliatelle**

*Alaskan king crab, pork broth, konbu.....* 28 / 42

## Sides

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**Truffled Mac & Cheese with Mushrooms.....** 14

**Sautéed Field Mushrooms .....** 10

**Truffle Fries.....** 14

## Desserts

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### **Duo Chocolate Tart**

*Valrhona chocolate, lavender ice cream .....* 16

### **Crêpes Suzette**

*Grand Marnier, a spectacle served tableside.....* 18

