

THE WHITE RABBIT

Set Lunch

2 Courses at 38⁺⁺

3 Courses at 42⁺⁺

Starters

Endive Salad

*butterhead lettuce, chicory, endives,
French vinaigrette*

Summer Broth

*free range chicken, garden vegetables,
tangy herb dressing*

Vine-Ripened Tomato Tart

shallot confit, olives, smoked anchovies

Georges Bank Scallop Ceviche +8

Nikkei leche de tigre, vegetable confetti

Mains

Duck Confit

braised red cabbage, thyme jus

Petuna Ocean Trout

choron sauce, braised leeks, salted kelp & Spanish onion

Truffle Agnolotti

shimeji mushrooms, warm truffle vinaigrette

Wagyu Hamburg

rice vinegar glaze, sautéed asparagus

Seafood Vol-au-Vent +15

lobster, prawns, shellfish velouté

Desserts

Fudge Brownie

caramelised banana, vanilla ice cream

Chamomile Crème Brûlée

fresh berries

Fresh Fruit & Berries

fromage blanc sorbet

Additional 10⁺⁺ for a glass of:

Lis Neris "San Lorenzo" Pinot Grigio 2013, Friuli

El Brindis by Franck Massard 2012, Montsant

Classics A La Carte

Starters

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

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

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

Sautéed Field Mushrooms 10

Truffle Fries..... 14

Desserts

Duo Chocolate Tart

Valrhona chocolate, lavender ice cream 16

Crêpes Suzette

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

