

THE WHITE RABBIT

Set Lunch

2 Courses at 38⁺⁺

3 Courses at 42⁺⁺

Starters

Citrus-cured Yellowtail Amberjack

*keta ikura, dashi jelly, pickled celery
and cucumber, yuzu espuma*

Wagyu Beef Tartare

*confit egg yolk, waffle crisps,
classic condiments*

Heirloom Tomato

*compressed tomato, grilled watermelon,
herbed ricotta, basil oil*

Hokkaido Scallops +10

air-dried wagyu, heirloom radish, pan jus

Mains

Seared Corn-Fed Chicken

light corn purée, sautéed brussels sprouts, charred baby corn, chicken jus

Pan-seared Barracuda +8

saffron paella, kelp, uni & lemon cream

Japanese Sweet Potato Tortellini

pickled violet cabbage, romanesco, watercress broth

Braised Beef Cheek

smoked eel salsa, sauerkraut, mascarpone polenta

Desserts

Frozen Lime Souffle

aerated chocolate, chilli

Sticky Prune Pudding

oat crumble, citrus-poached prunes, fromage blanc ice cream

Macerated Fresh Berries

yoghurt, lychee sorbet

Additional 10⁺⁺ for a glass of:

Lis Neris "San Lorenzo" Pinot Grigio 2015, Friuli

El Brindis by Franck Massard 2014, 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, brandy38

Mains

Dover Sole Meunière

prepared tableside, pickled potatoes, mâche salad48

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

