

## LUNCH TABLE D'HÔTE

### APPETIZER

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CARAMELIZED PEARS, BURRATA, CRISPED IBERICO HAM, BALSAMIC GLAZE

OR

ASIAN CRUSTED SEARED TUNA SALAD, ORANGE, FENNEL, POMEGRANATE

OR

SOUP OF THE DAY

### INTERMEZZO

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FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE **+18**

OR

CLASSIC SHRIMP COCKTAIL **+34**

### MAIN COURSE

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GNOCCHI WITH SAUTEED SPINACH, GORGONZOLA CHEESE, TOASTED WALNUTS

**31**

OR

HOMEMADE CHEESE-FILLED RAVIOLI, SAGE & BUTTER SAUCE, CRISPED PANCETTA

**33**

OR

RISOTTO WITH A MIXED MUSHROOM RAGU, TOPPED WITH GRILLED LAMB CHOPS, GARLIC,  
ROSEMARY DEMI-GLACE SAUCE

**39**

OR

GRILLED TUNISIAN OCTOPUS, MEDITERRANEAN FLAVOURS, SAUTEED JUMBO SHRIMP LIGHTLY SPICED

**44**

OR

JUNIOR CUT NORTHERN GOLD RIBEYE, FRIES CHIMICHURRI

**49**

COFFEE, TEA INCLUDED