

THE WHITE RABBIT

Festive Set Lunch

3 Courses at 46**

Featuring creations by The White Rabbit's rising talents

Starters

Rangers Valley Wagyu Carpaccio
truffle cream, balsamic pearls

Baked Winter Vegetables
*heirloom carrots, beets, fried quinoa,
Arbequina olive oil*

Salt-baked Tiger Prawns +6
lemon confit chimichurri

Yellowfin Tuna
fresh yellowfin tuna, minted peas, feta

Organic Asparagus Velouté
*truffle croutons, shaved truffles, asparagus spears
3g of fresh seasonal truffle +10*

Quail +5
braised chestnuts, chestnut espuma

Mains

Alaskan King Crab Tagliatelle
Alaskan king crab, pork broth, konbu

King Oyster Mushroom Pasta
conchiglie rigate, light saffron cream

Ocean Trout
vine tomato broth, fennel confit

Braised Pork Shoulder
winter vegetables, swede purée

Challans Duck Breast +8
lavender honey glaze, charred scallions, baby carrots

Desserts

Cinnamon Cherry Parfait
cinnamon parfait, cherry compote

Chocolate Moelleux
green tea ganache, vanilla caramel crunch

Pavlova
passion fruit gel, orange curd, yoghurt snow

Millefeuille of Strawberry
*fresh strawberries poached in caramel,
framboise sorbet*

Additional 10 for a glass of:**

Lis Neris "San Lorenzo" Pinot Grigio 2013, Friuli

El Brindis by Franck Massard 2012, Montsant

Additional 100 for a bottle of:**

Boizel Brut Réserve NV, Epernay