

LONG ROOM

APPETIZERS

BLUE LOBSTER AND SNOW CRAB

avocado • caviar • gazpacho dressing

FOIE GRAS

black pudding • poached duck egg • aged balsamic

CARPACCIO OF BEEF TENDERLOIN

truffle oil • mizuna • parmesan

HOKKAIDO SCALLOPS

celeriac purée • hazelnuts • coriander cress • apple vinaigrette

FRENCH MACKEREL

avocado • salted cucumber • spring onion • caviar
tomberry tomato • sauce vierge

FOREST MUSHROOM SOUP

wild mushroom • truffle • crème fraiche • chives

MAINS

JOHN DORY

mussels • celeriac • apple • spinach • romanesco florets • champagne

ATLANTIC BRILL

samphire • asparagus • lobster sauce • lobster claw • caviar
(add \$100)

ASHDALE BEEF TENDERLOIN (8 oz)

pommes anna • spring vegetable • mushroom purée
black pudding • bone marrow jus

FRENCH GUINEA FOWL

boudin blanc • savoy cabbage • asparagus • onion purée • game jus

IRISH RACK OF LAMB

herb crusted • parmesan potato • ratatouille • chanterelles
salsa verde • lamb jus

KIWAMI GRAIN-FED WAGYU SIRLOIN (10 oz)

mashed potato • garlic bulb • vine tomato • dijon and blue cheese sauce
(add \$200)

CHEFS SEASONAL SPECIALS

\$550 TWO COURSES

LONG ROOM

DESSERT

CHOCOLATE FONDANT

crushed honeycomb • peppermint ice-cream

RASPBERRY TRIFLE

vanilla bean custard • raspberry sherry jelly cream • toasted pistachio

LEMON PANNACOTTA

italian meringue • poached orange • basil sorbet

SEASONAL FRUIT

\$75 EACH

CHEESE PLATE

continental cheeses • chutney • biscuits

\$115 PER PERSON