



Appetizers

SALAD "SHUN" (VG) 22

Shun is Celebration of Seasons Best Produce.
Greens with Miso Sesame Dressing, Candied Hazelnut Nuts & Pickled Vegetables.

SIGNATURE PARMESAN VELOUTE (V,GF) 25

Burnt Garlic Puree, Paprika Crumble & Cheese Fudge

TUNA "SAKU" TARTARE (DF) 30

Avocado, Green Apple Liquor Gel, Citrus Emulsion & Petit Greens

NORWEGIAN SMOKED SALMON TART (CE) 28

Citrus Ricotta, Poached Egg, Pickled Mustard & Caper Berries

PAN ROASTED HAND DIVED SCALLOPS (GF) 53

Caramelized Scallops, Truffle Cauliflower Puree, Honey lemon & Potato Puffs

DORSET CRAB SALAD (S1,CS,DF) 32

Grapefruit, Blood Orange Sorbet, Scotch Bonnet Chillies, Red Onion & Chives

MY NONNA'S CHICKEN LIVER PÂTÉ (S1,CS,DF) 24

Mini Brioche Bun, Cognac, Nut Crunch & Berry Jus

SLOW BRAISED LAMB RAVIOLI (CE,CS) 25

Morels, Butternut Squash, Parmesan Shavings & Lamb Reduction

V - Vegetarian **VG** - Vegan **GF** - Gluten Free **CS** - Chef's Special **S** - Spicy (Level 1-3) **DF** - Dairy Free **CE** - Contains Egg

All prices are in USD and are subject to 16% tax and 10% service charge



Foxy Jack's

Main Course

GREEN PEA RISOTTO (V) 35

Balsamic Reduction, Pea Tendrils & Extra Virgin Olive Oil

BAKED MUSHROOMS, GNOCCHI & TOFU (VG) 35

Pomodoro, Fresh Basil, Vegan Cheese & Garlic Crumb

MISO BLACK COD (CS) 60

Wild Rice Risotto, Buttered Carrots Barrels & Caper Berries

EN SOUS VIDE LOBSTER TAIL (GF) 60

Butter Poached Greens, Tobiko & Lobster Butter Nage

PULLED CHICKEN FOIE GRAS CANNELLONI (CE,CS) 42

Cèpes, Button Mushroom & Swiss Emmental

PAN ROASTED LAMB LOIN (CE) 53

Celeriac Fudge, Baby Roots, Fermented Mushroom & Merlot Jus

SLOW ROASTED PORK BELLY (GF) 45

Peach Puree, Poached Carrot, Jerusalem artichoke & Port Jus

GRILLED PRIME TENDERLOIN STEAK (GF) 55

Pommes Anna, Leeks & Horseradish & Cabernet Sauce

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Dessert

LA CRÈME BRÛLÉE (CE,GF) 22

Vanilla Scented & Torched with Brown Sugar

PLIABLE CHOCOLATE MOUSSE (CE,CS) 22

Coco brittles, Orange Sorbet & Curd

GRANNY SMITH TARTE TATIN (V) 25

Vanilla Bean Ice-cream & Tropical Berries

HOME MADE ICE CREAM (GF) 12

Belgium Chocolate, Vanilla, Roasted Almond, Tender Coconut

HOME MADE SORBET (VG) 12

Ginger Sorrel, Passion Fruit, Lava Salt & Mixed Berries, Maple & Fig

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