

EARLY SUPPER

BEEF RENDANG TATAKI

red cabbage remoulade, peanuts, coconut



SEARED OCEAN TROUT

cauliflower mousseline, orange vinaigrette,
spiced almonds, dill



COFFEE CHEESECAKE

maple-pecan ice cream, raspberries

CHUNKS OF CHOCOLATE
TEA OR COFFEE

3 COURSES \$325

CAFE GRAY REVITALISING MENU

FEATURING REFRESHING FLAVOURS THAT EMBRACE A BALANCED LIFESTYLE, THESE DISHES ARE VEGAN, GLUTEN-FREE, ORGANIC, NON-GMO AND ARE SUSTAINABLY SOURCED, WHEREVER POSSIBLE. THIS CAREFULLY DESIGNED MENU HAS BEEN CREATED WITH YOUR WELL-BEING IN MIND.

ROASTED TOMATO AND AUBERGINE SOUP
chickpeas, tahini, shiso



SPICED BUTTERNUT SQUASH RISOTTO
porcini, caramelized hazelnuts, sage



MANGO PAVLOVA
yuzu sorbet, coconut cream

CHOCOLATE MENDIANTS
TEA OR COFFEE

2 COURSES \$325
3 COURSES \$385

CAFÉ GRAY REVITALISING MENU

Featuring refreshing flavours that embrace a balanced lifestyle, these dishes are vegan, gluten-free, organic, non-GMO and are sustainably sourced, wherever possible.

ROASTED TOMATO AND AUBERGINE SOUP

Chickpeas, tahini, shiso

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SPICED BUTTERNUT SQUASH RISOTTO

Porcini, caramelized hazelnuts, sage

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MANGO PAVLOVA

Yuzu sorbet, coconut cream

CHOCOLATE MENDIANTS

Any 2 courses \$325

Any 3 courses \$385

AUTUMN DINNER MENU

Café Gray Deluxe strives to implement organic vegetables and starches depending on availability, seasonality and market conditions.

WAGYU RENDANG TATAKI

Red cabbage remoulade, peanuts, coconut

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SEAFOOD CHOWDER

Leeks, tarragon, brandy

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SEARED BABY TURBOT

Cauliflower mousseline, orange vinaigrette, spiced almonds, dill

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COFFEE CHEESECAKE

Maple-pecan ice cream, raspberries

PETITS FOURS AND CHUNKS OF CHOCOLATE

\$695 per person

WINE RECOMMENDATIONS

CHAMPAGNE

\$950 Delamotte, Brut, France, NV

WHITE

\$480 Pinot Gris, Carrick "Bannockburn,"
Central Otago, New Zealand, 2017

RED

\$480 Cabernet Sauvignon - Merlot, Cape Mentelle,
Margaret River, Australia, 2015

\$2500 Cabernet Blend, Overture by Opus One
Napa Valley, USA, NV

*Please be advised our Revitalising Menu and
Dinner Menu are available until 10pm*

STARTERS

\$105	SOUP DU JOUR
\$170	BURRATA, FIGS, SALT-BAKED BABY BEETS, garlic ponzu, walnuts
\$250 / 320	TIGER PRAWN CAESAR, maple bacon, Portuguese anchovies, crustacean mayonnaise, multigrain crouton, Parmesan
\$250	KUNZ GRAVLAX, selected spice mix, brioche
\$210	SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette
\$180	STEAK TARTARE, gaufrettes
\$235	TERRINE DE CAMPAGNE, chili jam, Guinness bread, pistachio
\$105 / 155	SAFFRON PASTA FIORE, stewed tomatoes, thyme, rosemary

MAINS

\$375	HALIBUT ON THE BONE, sea vegetables, fregula, preserved green peppercorn, carrot jus
\$385	GIANT GAROUPA, crisped conpoy, luffa, wolfberry, ginger-coriander broth
\$345	SAUTEED LOBSTER AND SCALLOP, eggplant, lemongrass, calamansi
\$350	FREE RANGE CHICKEN, WILD MUSHROOMS, sweet corn rosti, tarragon jus
\$365	THOMAS FARM LAMB CHOP, Armagnac, prunes, romanesco, pine nuts
\$340	SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
\$540	12oz KANSAS PRIME STRIPLON, sweet potato fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

\$50	OLIVE OIL MASHED POTATOES / SAUTEED MUSHROOMS / JASMINE RICE MAPLE CARROTS / GRILLED VEGETABLES / STEAMED BOK CHOI
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CHEESE & DESSERTS

\$100	LIMONCELLO SEMIFREDDO, macerated apples, toasted meringue
\$100	RASPBERRY TIRAMISU, espresso gelato, amaretti cookies
\$100	DOUBLE CHOCOLATE BANOFFEE TART, cacao nib ice cream
\$150 / 195	CHEESE BOARD, baguette and walnut raisin bread