

EARLY SUPPER

BEETROOT MARINATED SALMON
nashi pear, seaweed, mustard cress

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ROASTED ORGANIC TURKEY ROULADE, CORNBREAD STUFFING
cranberry sauce, sage

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CHESTNUT MONT BLANC
Kirsch, sour cherry, vanilla ice cream

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.

CREAMY BRUSSELS SPROUTS AND CAULIFLOWER SOUP
cashew nuts, basil



CHICKPEA-MUSHROOM LOAF
pomegranate molasses, red cabbage



TOASTED SESAME PARFAIT
macerated clementine, mango

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.

CREAMY BRUSSELS SPROUTS AND
CAULIFLOWER SOUP
Cashew nuts, basil

•

CHICKPEA-MUSHROOM LOAF
Pomegranate molasses, red cabbage

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TOASTED SESAME PARFAIT
Macerated clementine, mango

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.

BEETROOT MARINATED SALMON, ROE
Nashi pear, seaweed, mustard cress

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DUCK CONSOMME
Sundried tomato, mozzarella raviolini

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ROASTED ORGANIC TURKEY ROULADE,
TRUFFLE-CORNBREAD STUFFING
Cranberry sauce, sage

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CHESTNUT MONT BLANC
Kirsch, sour cherry, vanilla ice cream

PETITS FOURS AND CHUNKS OF CHOCOLATE

\$695 per person

WINE RECOMMENDATIONS

WHITE

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

\$600 Chardonnay, The Lane "Block 1A,"
Adelaide Hills, Australia, 2016

RED

\$480 Cabernet Sauvignon - Merlot, Cape Mentelle,
Margaret River, Australia, 2016

\$600 Shiraz, Battle of Bosworth
McLaren Vale, Australia, 2017

*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

\$395	PATAGONIAN TOOTHFISH, 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	HARISSA CHICKEN CONFIT, spice-roasted butternut squash, maitake, Madeira 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