

## 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  
TEA OR COFFEE

Any 2 courses \$355  
Any 3 courses \$395

## LUNCH / PRIX FIXE

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

BEEF RENDANG TATAKI  
Red cabbage remoulade, peanuts, coconut

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SEARED OCEAN TROUT  
Cauliflower mousseline, orange vinaigrette,  
spiced almonds, dill

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COFFEE CHEESECAKE  
Maple-pecan ice cream, raspberries

CHUNKS OF CHOCOLATE  
TEA OR COFFEE

Any 2 courses \$355  
Any 3 courses \$395

## WINE BY THE GLASS

## WHITE

\$110 Pinot Grigio, Pighin, Friuli, Italy, 2018

\$195 Chardonnay, Domaine Bitouzet-Prieur, Meursault  
"Charmes" 1er Cru, Bourgogne, France, 2016

## RED

\$95 Malbec, Viña Cobos "Felino,"  
Mendoza, Argentina, 2018

\$185 Nebbiolo, Nervi, Gattinara, Piemonte, Italy, 2015

**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 mayo, 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 STRIPLIN, 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

**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