

## 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

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CHICKPEA-MUSHROOM LOAF  
Pomegranate molasses, red cabbage

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TOASTED SESAME PARFAIT  
Macerated clementine, mango

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.

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

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

## WINE BY THE GLASS

## WHITE

\$110 Pinot Grigio, Pighin, Friuli, Italy, 2019

\$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**

- \$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 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