



CHAIRMAN'S BAR

Prestigious European Poultry

STARTER

Bresse Chicken Supreme and Foie Gras Terrine \$105

Figs Marmalade, Micro Green Leaves, Melba Toast

Smoked Quail Legs Salad \$ 110

Pomelo, Oranges, Sliced Green Apples, Fennel Shaving, Raspberry Dressing

SOUP

Lemon Chicken and Orzo Soup \$55

Leek, Celery, Dill, Lemon, Bay Leave, Parsley, White Wine, Chicken Stock

MAINS (Daily Different Selection)

Pan Roasted Goose Breast \$150

Baby Cabbage, Carrot Puree, Potato Dauphinoise, Port Wine Reduction

Female Duck Wellington \$150

White, Shitake and Portobello Mushrooms, Chicken Liver, Parma Ham, Seasonal Vegetables, Duck Jus

Sea Salt Baked Spring Chicken \$150

Garlic, Tarragon, Black Pepper, Thyme, Rosemary, Bay Leave, Butter, Roasted Vegetables and Potatoes, Forest Mushrooms, Cream Sauce

Roasted Guinea Fowl Supreme stuffed with Mushroom Morel \$150

Pancetta Ham, Fresh Thyme, Cheese Gruyere, Parsley, Grilled Rainbow Baby Pepper, Garlic and Onion Sauce

DESSERT

Apricot and Raspberry Clafoutis \$60

With Caramel Ice-Cream