



POLO ROOM / GROUP DINNER MENU

€98

BREADS

Selection of our Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

STARTERS

Gin Cured Red Mullet, Fennel Consommé, Pickled Lemon, Dill

Or

Carrot Risotto, Lemon, Pickled Carrot, Chardonnay Vinegar

MAIN COURSES

Poached Halibut, Walnut, Smoked Eel, Cauliflower

Or

Magret Duck Breast, Confit Orange, Endive, Lavender, Red Wine Jus

Or

Mushroom Tortellini, Jerusalem Artichoke, Maitake Mushroom

DESSERTS

Manjari Chocolate Cremeux, Coconut Ganache, Baileys Ice Cream

Or

Yuzu Namelaka, Lime Meringue & Buttermilk Ice Cream

Selection of Teas & Coffees

Petit Four

A Discretionary 12.5% gratuity will be added to the bill

100% of all tips and gratuities are distributed to all our staff

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free

Chef Zhan Sergejev