



## **ADD ONS**

### +\$20pp UNLIMITED **BELU** STILL/SPARKLING WATER

+\$40 UNLIMITED SEASONAL ICED TEA

+\$45 PINOT GRIGIO

FANTINEL BORGO TESIS, FRIULI, ITALY

+\$45 CARMÉNÈRE

LUIS FELIPE EDWARDS, FAMILY SELECTION GRAN RESERVA, COLCHA-GUA VALLY, CHILE



### THE "FOXTROT"

### CREAM OF TOMATO SOUP (v)

Croutons, chives

OR

#### PROSCIUTTO HAM SALAD

French Beans, soft boiled eggs, cherry tomatoes, croutons, hazelnut dressing

OR

#### WATERMELON SALAD

Shrimp, squid, red onion, black olives, balsamic dressing



#### SPINACH & RICOTTA RAVIOLI (v)

Sauteed spinach, tomato sauce

OR

#### SOUS VIDE NEW ZEALAND LAMB CHUMP

Mint yoghurt, ratatouille

OR

#### CHAR-GRILLED RED SNAPPER

Fried potatoes, leek and sweet corn ragu

OR

#### THE FOX

### **ROASTED SPANISH DUCK BREAST +60**

Sauteed kale, toasted almonds, cherry glaze, onion soubise



#### CARAMEL PANNA COTTA

Butterscotch sauce

OR

#### **ITALIAN TIRAMISU**

Mascarpone cheese, cocoa powder

\$328 PER PERSON



# COFFEE

~ 40 ~

**AMERICANO** 

**ESPRESSO** 

**MACCHIATO** 

~ 45 ~

**LATTE** 

**FLAT WHITE** 

**CAPPUCCINO** 

**MOCHA** 

**DOUBLE ESPRESSO** 

# **TEA**

~ 40 ~

**EARL GREY** 

**JASMINE** 

**PEPPERMINT** 

**CHAMOMILE** 

**GREEN TEA** 

**ENGLISH BREAKFAST**