



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 BARLEY SOUP (v)

Root vegetables, croutons, chives

OR

CLASSIC TUNA NICOISE SALAD

Potato, french bean, soft boiled egg, cherry tomato, black olive tapenade

ROASTED PUMPKIN & CHICKEN SALAD

Parmesan cheese, pomegranate, honey mustard dressing



FRIED FALAFEL (v) (n)

Chickpeas, sauteed zucchini, pine nuts, cherry tomato, balsamic reduction

OR

ROASTED PORK COLLAR

Braised cabbage, baby carrot, pineapple honey sauce
OR

CHAR-GRILLED OCTOPUS RISOTTO

Salmon roe, peas, bouillabaisse sauce

OR

THE FOX

SLOW COOK WAGYU BEEF CHEEK GOULASH +60

Sauteed pepper, bacon, baby onion, garlic mash potato, fried onion



WARM & CRISPY CHURROS

Chocolate sauce

OR

CARAMEL MOUSSE

Raspberry sauce

\$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

