



# **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, COLCHAGUA VALLY, CHILE



# THE "FOXTROT"

## CREAM OF MUSHROOM SOUP (v)

Basil, croutons

OR

#### FRESH ITALIAN BURRATA (v)

Crushed tomato, basil pesto, smashed green olive, breadcrumbs

OR

#### CRISPY SOFTSHELL CRAB

Apple slaw, passion fruit, avocado



### SWEET CORN RISOTTO (v)

Roasted baby corn, feta cheese, parmesan cheese foam

OR

### **CONFIT DUCK LEG**

Braised endive, honey orange duck sauce

OR

#### **PAN-SEARED SEABASS**

Mussels, chorizo, sweet corn, tomato, white bean stew

OR

#### THE FOX

#### **ROASTED DRY-AGED STRIPLOIN +60**

Broccolini, garlic mash potato, vein tomato, balsamic reduction



#### **CARROT CAKE WITH NUTS**

Buttercream, caramel sauce

OR

#### **BROWNIE & CHOCOLATE MOUSSE**

Vanilla sauce

\$328 PER PERSON



# **COFFEE**

~ 45 ~

**AMERICANO** 

**ESPRESSO** 

**MACCHIATO** 

**LATTE** 

**FLAT WHITE** 

**CAPPUCCINO** 

**MOCHA** 

**DOUBLE ESPRESSO** 

# **TEA**

~ 45 ~

**EARL GREY** 

**JASMINE** 

**PEPPERMINT** 

**CHAMOMILE** 

**GREEN TEA** 

**ENGLISH BREAKFAST** 

