### MR FOX SET LUNCH MENU



## **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 TOMATO SOUP (v)

Croutons, basil, chives

OR

#### SPRING SALAD (v)

Poached egg, bitter leaves, baby carrot, french bean, radish, dried cherry tomato, croutons, honey mustard dressing

OR

#### HERB CURED SALMON

Pickled cucumber, nori, salmon roe, dill, yoghurt dressing



#### HANDMADE POTATO GNOCCHI (v)

Peas, thai asparagus, french bean, toasted walnut, blue cheese sauce

OR

#### CONFIT PORK BELLY

Braised cabbage, pickled red onion, balsamic pork jus

OR

#### PAN-SEARED HALIBUT

Crushed potato, sauteed kale, lemon, caviar velouté

OR

#### THE FOX

GRILLED WAGYU BEEF FLANK STEAK +60

Beef fat hash brown, grilled asparagus, roasted shallots, beef jus



#### STRAWBERRY YOGHURT MOUSSE

OR

**BAKED CHEESE TART** 

Vanilla sauce

#### \$328 PER PERSON



# COFFEE

~ 45 ~

AMERICANO

**ESPRESSO** 

MACCHIATO

LATTE

FLAT WHITE

CAPPUCCINO

мосна

**DOUBLE ESPRESSO** 

### TEA

~ 45 ~

EARL GREY

JASMINE

PEPPERMINT

CHAMOMILE

**GREEN TEA** 

**ENGLISH BREAKFAST** 

