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

