



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

OR

ROASTED FALL VEGETABLE SALAD (v)

Eggplant Puree, Walnuts, Toast, Buttermilk Dressing

OR

CLASSIC BEEF CARPACCIO

Pickled Mushroom, Arugula, Parmesan Cheese, Croutons, Anchovy Dressing



CREAMY SPINACH CANNELLONI (v)

Ricotta Cheese, Poached Egg, Pine Nut, Semi Dried Tomato, Basil

OR

SOUS VIDE PORK BELLY

Braised Endive, Caramelized Apple, Apple Puree, Cider Sauce

OR

GRILLED SNAPPER

Yau Mak Choi, Potatoes, Fried Shallots, Black Olive Vinaigrette

OR

THE FOX

GRILLED WAGYU M5 FLANK STEAK +60

Mushroom Fricassee, Baby Carrot, Port Wine Sauce



CLASSIC LEMON TART

Vanilla Sauce

OR

FRENCH MADELEINE

Chocolate Mousse, Lemon Jelly

\$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

