

# DINING SNACK MENU

## SEASONAL OYSTERS

**MARKET FRESH OYSTER**  
/ 55 (HALF-DOZEN) / 325

**OYSTER & CHAMPAGNE ASPIC / 62**

Champagne Jelly, French Apple Juliennes,  
D'Espelette Pepper

**FOXGLOVE OYSTER ROYALE / 78**

Maine Lobster, Lobster Sauce



## SALAD

**CAESAR SALAD / 138**

Romaine Lettuce, Caesar Dressing,  
Hazelnuts, Potato Wafers, Bacon,  
Parmesan Crisps and Garlic Crostini

**GARDEN SALAD / 128**

Mesclun Leaves, Organic Beetroot, Figs,  
Artichoke, Asparagus, Heirloom Tomatoes,  
French Vinaigrette

## SMALLER

**GRILLED HAM AND CHEESE BIKINI / 118**

Brioche Toast, Gruyère, Emmental, Mozzarella, and Ham

**LOBSTER ROLL / 268**

Maine Lobster, Celery and Capers, Toasted Bun

**BEEF & FOIE GRAS SLIDERS / 148**

Foie Gras and Beef Patty, Emmental, Bacon,  
Duck Liver Paté, Beetroot Relish

**DUCK FOIE GRAS / 168**

Pan-Fried Duck Liver, Strawberry Macaroon,  
Hazelnut Sauce, Aged Balsamic Pearls

**BRUSCHETTA DUO / 118**

Tomato with Garlic, Basil Pesto, Mascarpone,  
Parmesan, Truffle Oil

**CHORIZO GARLIC PRAWNS / 128**

Chorizo, Garlic, D'Espelette Pepper, White Wine, Cointreau

**STUFFED PIQUILLO PEPPERS / 98**

Ham, Rocket, Pine Nuts, Almond Flakes, Squid Ink

**CAULIFLOWER & HUMMUS / 88**

Deep Fried Cauliflower Florets, Hummus

**PARMESAN FRIES / 88**

Aged Parmesan, Rosemary

**FISH AND CHIPS / 128**

Beer-Battered Cod, Mushy Peas, Tartar Sauce

**CHEF'S SOUP**

Please Ask Your Server For Today's Soup

