

The Noortwyck

additions to start

Caviar hash brown and crème fraîche 20ea

Half Dozen Oysters 25

Shrimp Cocktail 30

Prix Fixe Menu 135

Select one from each course

/ first course /

Leeks Vinaigrette hazelnuts and black truffle

Fluke Crudo coconut leche de tigre and heirloom fingerlings

Foie Gras Terrine apples and brandy

Beef Tartare bone marrow and beets

/ second course /

Kale Salad toasted pine nut and 7 year gouda

Lobster Tempura pickled radish and chipotle aioli

Rigatoni lamb ragu and pink peppercorn

Agnolotti sunchoke, hazelnut and aged parmesan

add white truffles 70

/ third course /

Beef Wellington truffle jus

Grilled Halibut smoked hollandaise

BBQ Duck Breast kampot pepper and blood orange

Pork Chop bourbon and brown butter

/ dessert /

Chocolate Tart chestnut and cognac

Pavlova pomelo and ginger

Pineapple Sorbet champagne

