

9TH AVENUE BISTRO

R235

Rosemary & Kalamata olive Ciabatta
Extra virgin olive oil & balsamic

APPETIZERS

HOMEMADE ROASTED BUTTERNUT SQUASH RAVIOLIS

Madeira cream demi, wild mushrooms, sage, candied pecans & shaved Parmigiano

CRISPY FRIED CALAMARI

Two dipping sauces – Vietnamese dressing & roasted jalapeno aioli

GORGONZOLA, PEAR AND CANDIED PECAN NUT SALAD

Mixed field greens, lemon vinaigrette

BABY LANGOSTINE RISOTTO

Coconut & lemongrass, shellfish bisque, orange foam

TODAY'S SOUP

MAINS

FILLET OF BEEF

Potato gratin, oxtail croquette, creamy Boursin cabbage & smoked marrow jus

CRISPY ROASTED FREE-RANGE DUCK

Gingered sweet potato & butternut mash, cinnamon-orange demi, grilled vegetables

FRESH LINE FISH OF THE DAY

Ask your server about today's presentation

BRAISED LAMB SHANK

Roasted garlic mash, sautéed swiss chard, wild mushroom, carrot & onion lamb demi

ROASTED TOMATO & FOUR CHEESE BREAD PUDDING

Basil granola, zucchini fritters, pinenut butter & sweetcorn

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE

PEAR, APPLE AND RAISIN BREAD PUDDING

Whiskey sauce

CHOCOLATE TORTE

White chocolate ice cream, bittersweet chocolate sauce, orange essence

TEA & COFFEE

Please note 10% gratuity maybe added to your final bill