

# Le Petit Gourmet

Our petit gourmet menu gives diners the opportunity to sample the best of our classic and contemporary selections

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## Amuse-Bouche

### The Illegal Stroncaturo Pasta

House Made Spicy Akaushi Beef Nduja | Passata  
**2019 Miraval The Art of Rosé, Côtes de Provence, France**

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### Foie Gras

Duck Liver | Le Puy Lentil | Granny Smith Apple  
**2020 Prunotto Moscato d'Asti DOCG, Piedmont, Italy**

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### La Viande et le Poisson

Norwegian Salmon | Tropical Amur Caviar | Organic Eggs  
Mimosa | Asparagus | Edamame | Chive Beurre Blanc  
**2019 Albert Bichot Bourgogne, Burgundy, France**

*or*

### Canard di Bidor

7 Days Dry Aged Bidor Duck | Braised Endive Sarawak  
Pepper | Duck Jus  
**2019 Albert Bichot Bourgogne, Burgundy, France**

*or*

### Wagyu Short Rib

Truffle Pomme Purée | Tarragon Emulsion | Baby Spinach  
UPGRADE: Wagyu Tenderloin MB5 | 128  
Pommes Anna | Caramelised Carrot Purée  
Shaved Truffle | Beef Jus  
**2019 Peter Lehmann Portraits Shiraz, Barossa Valley, Australia**

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### Sélection de Fromages

Cheese Selection Of 4 | Honeycomb | Dry Fruits Almond |  
Caramelised Pecan  
**NV Quinta do Noval Tawny, Douro, Portugal**

*or*

### Panna Cotta

Strawberry Sorbet | Sicilian Pistachio | Strawberry  
**NV Quinta do Noval Tawny, Douro, Portugal**

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## Mignardises