

# *Boathouse*

## **APPETIZERS**

### *Salmon Confit*

Confit of Norwegian salmon fillet, olive crème fraiche, tomato tapenade dressing

\$18

### *Angus Beef Tartare*

Marinated angus beef, broken yolk, truffle dressing

\$18

### *Asparagus Mozzarella*

With egg confit, creameux of corn, smoked mozzarella

\$16

### *Foie gras*

Roasted, sour onions, lemon curd

\$22

### *Lobster Tataki*

With shaved radish, Aruga caviar, piquillos dressing

\$34

All prices are subject to prevailing GST & service charge.

# Boathouse

## MAINS

### *Seabass*

With potato fondant, manila clams, saffron emulsion

\$27

### *Live Maine Lobster*

With foie gras pilaf, seasonal fragrances

\$68

### *Colette of Ribeye*

With sweet carrot puree, crispy onion, split roasting jus

\$34

### *Challon duck*

Breast roasted, leg confit, glazed beetroot, lemon anis jus

\$35

### *Yorkshire Pork Rack*

Celeriac cream, mushroom fricassee, caramelized apple jus

\$38

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## **DESSERT**

### *Chocolat*

Valrhona Caraibe, praline, French vanilla ice cream

\$12

### *Apple Mille Feuille*

Caramelized molasses, roasted almonds, raspberry sorbet

\$12

### *Lemon Meringue*

Clear jelly, sour curd, almond sponge, lemon sorbet

\$12

### *Textures of Coffee*

Salted caramel, fresh cream, coffee crumble, homemade marshmallow

\$12