

# Pigalle

## **Amuse Bouche**

### **Prawn soup**

Prawn and Shitake Mushroom served in a Seafood and Coconut broth

## **Starter**

### **Oysters**

With a Lime and Chilli dressing

**Or**

### **Smoked Salmon**

Served on Avocado with a Truffle dressing

**Or**

### **Caramelised Pear and Toasted Almond Salad**

Fresh pears and almonds, caramelised and set on butter lettuce and drizzled with honey and mustard dressing

**Or**

### **Beef Carpaccio**

Thinly sliced served with Herb roasted baby Tomato, Wild Rocket and Pecorino Romano crisp

## **Main Course**

### **Norwegian Salmon**

Grilled and served on shallot and parsley crushed potatoes, sauteed asparagus, roast red peppers, tomato salsa and velouté

**Or**

### **Marinated Beef Fillet**

Grilled and served on truffle mash, wilted spinach, sauteed wild mushroom and Beef jus

**Or**

### **Platter of King Prawns**

Butterfly grilled to our longstanding traditional recipe, accompanied by Savoury Rice and Grilled Vegetables

## **Dessert**

### **Chocolate Fondant**

With Vanilla Ice Cream

**Or**

### **Crème Brulée**

And mixed nut biscotti

**Or**

### **Lindt Baked cheesecake**