

MÉTIS LOUNGE BITES

HOT

Lamb Kefta
Harissa Mayonnaise 

Prawn Chicken Gyoza (df)

Crispy Foie Gras Sushi Roll (df)

Trio Organic Beef Cheese Burger
Seared Foie Gras, White Truffle Oil, Jalapeños

Homemade Grilled Sausages, Roasted Potatoes, Gravy
(Clams, Merguez, Duck)



“Les Accras Antillais”
French West Indies Salt Cold Fritters, Chimichurri Sauce

COLD

Organic Beef Steak Tartare “Pommes Gaufrettes” 

Trio Sashimi (df) 
Tasmanian Salmon, Yellow Fin Tuna, White Snapper, Ginger Pickle, Wasabi, Soy Sauce

TO SHARE

Mediterranean Mezza Platter  
Tri Color Organic Quinoa - Taboulé, Breaded Green Olives stuffed Fresh Mozzarella Cheese
Artichoke, Crispy Tortilla, Crunchy Végétales, Mouhammara, Humus

Cuts & Cheese  
Salami, Bellota, Lomo, Brie, Parmesan Cheese, Feta Cheese in Carrozza
Walnuts, Dried Raisins, Apricots, Cornichons, Flax Seed Grissini, Fig Jam

 Vegetarian  Containing Pork  Containing Nuts (df) Dairy Free  Non Gluten

All prices are subject to 8% service charge and 10% government tax