

# FOIE GRAS MENU

---

## COLD

### Terrine of Foie Gras

Apple Cloves Compote,  
Morello Cherry Sauce,  
Chardonnay Gelée Toasted Brioche

### Crispy Foie Gras and Yellow Fin Tuna Sushi Roll

Wasabi Mayonnaise, Pickled Ginger, Soy Sauce  
(df)

### Trilogy of Foie Gras

Port Wine Foie Gras,  
Fig Jam, Apricot Sauce, Crumbled Almond

Champagne Foie Gras,  
Verjus Gelée, Mango Coulis, Dried Orange Zest

Cognac Foie Gras, Apple Balsamic Compote,  
Red Wine and Morello Reduction



---

## HOT

### Our Legendary Pan Seared Hot Foie Gras

Port and Raspberry Reduction,  
Morello Cherry, Roasted Apple

### Pan Seared Hokkaido Scallop and Foie Gras

Passion Fruit, Mango



Containing Pork



Non Gluten Dish



Containing Nuts



(df) Dairy Free

All Prices are subject to 8% Service Charge and 10% Government Tax