

one-thirtyone

amuse bouche

pan seared hokkaido scallop
fregula • thyme emulsion

mushroom soup
63c egg • chive

A4 beef striploin
veggie salsa • truffle sauce
or
white cod fish
ratatouille • minestrone broth • pesto

black truffle ice cream
honey mousse • honey comb

coffee or tea

canapes selection

- deep fried ceps risotto, mozzarella cheese, truffle, mayonnaise **\$40**
- classic croque monsieur **\$40**
- boston lobster salad, cajun mayonnaise, baguette **\$40**
- deep fried cod fish brandade, yuzu tartar sauce **\$45**
- tiger prawn, tomato salsa, shell powder **\$45**
- pan seared scallop, xo mayonnaise, xo spice powder **\$45**
- foie-gras burger, caramel ginger sauce **\$55**
- classic madeleine **\$40**
- assorted macaron **\$40**
- tiramisu in chocolate cone, coffee jelly **\$40**