

SPRING MENU

SALADS

Bison Burrata \$23

cherry tomatoes, toasted focaccia, pomegranate molasses, micro greens, basil leaves

Caesar \$16

baby romaine lettuce, cranberries, cherry tomatoes, baguette crostini, bacon & caesar dressing

Arugula \$18

arugula, squash, strawberries, blue cheese, & honey lemon dressing

Thai \$20

papaya, cherry tomatoes, grapes, spring onion, coriander & tom sauce (shrimp based sauce)

SOUPS

Mushroom Cappuccino \$18

truffle, forest mushrooms, onion, cream & milk, served with bread

Classic Minestrone \$12

mixed spring vegetables, vermicelli noodles, & consommé

add your choice of: chicken sous vide \$5 or sauteed mushrooms \$5

STARTERS

Toro Tuna Carpaccio \$30

bluefin tuna, wasabi seaweed foam, almond toile, orange filo, strawberry & honey tartar

Cheese Arancini \$21

mix of cheese, batter, tomato sauce, garlic cream, fennel & garlic dust, & fresh grapefruit

King Prawns \$37

pan seared king prawns, garlic tamarind sauce, dried tomatoes, rucola & English bread

Fish Cakes & Caviar \$27

haddock, eggs, bread crumbs, red caviar, garlic, tomato, curry sauce

MAINS

Lamb Chops \$37

sous vide lamb chops, grilled vegetable ratatouille, smoked white grapes, lamb jus

Black Cod \$40

black cod, beluga lentils, & tom kha sauce (coconut, chilly, galangal)

Surf & Turf \$75

beef tenderloin, lobster tail, gravy, gratin potatoes, lobster bisque, celery root sauce

Mushroom Risotto \$35

portobello, oyster & cremini mushrooms, pecorino cheese

Lamb Kebab \$39

lamb, biriyani rice, butter curry sauce, cashew nuts, spices, & pomegranate reduction

Poussin Grilled Chicken \$28

1/2 Poussin grilled chicken, baby potatoes, watercress salad & lemon honey dressing

Grilled Spring Vegetables \$25

eggplant, tomatoes, hot peppers, zucchini in tomato sauce, strawberry salsa

ESSENCE BISTRO

Our menu items may contain common allergens such as dairy, gluten, soy, nuts & shellfish