



Rata Room

Dinner Menu

Three courses for \$55 per person

ENTREE

Snapper goujon with tartare sauce

Beef carpaccio Japanese style

Antipasto Paris Brest with parmesan mousse

MAIN COURSE

Lamb brochette with buckwheat tabouleh and Tzatziki sauce

Free range chicken galantine, cumin carrot Israeli cous-cous, preserved lemon dressing

Smoked fish ravioli, sage brown butter, pea puree

Porcini and oyster mushroom giant ravioli,
sage brown butter, pea puree



DESSERT

Vanilla panna cotta with berry coulis,
spiced cherries meringue and honey tuille

Chocolate fondant with creme Anglaise,
poached pear