

William Blue Dining

Entrees

8.00

Soupe du jour

Seared scallops, cauliflower cream, bacon and chive dressing

Steamed asparagus, truffled poached hen's egg, parmesan and nut brown vinaigrette

Sides

Salad Lyonnaise

Roasted potatoes, duck fat, garlic and thyme

Mains

Grilled scotch fillet, cafe de Paris, Pont Neuf potatoes

Steamed whiting fillet, bok choy, soy and mushroom broth

Crispy skin chicken breast, tarragon bread pudding, Petits Pois à la Française

Pappardelle with forest mushroom ragout, mascarpone, baby spinach and pecorino

Three courses including one side

Four courses including cheese

15.00

4.00

29.00

35.00

Dessert

6.00

Poached pear and almond tart, vanilla malt ice cream

Mandarin crème brûlée, strawberry citrus salad, mandarin sorbet

Flourless chocolate mousse cake

Cheese

8.00

Jindi triple cream brie, Lavosh, fig and walnut salami.