



dine & wine

The First

	RMB
Salmon Rillettes	58
Salmon Rilette – Fava Bean Puree – Virgin Olive Oil – Crispy Garden Green	
Artichoke Avocado	68
Avocado – Herbs Marinated Artichoke – Alaska King Crab – Hazelnut Dressing	
Lobster Mousse & Salmon Warp	88
Lobster Mousse – Raw Salmon – Basil Coulis – Roasted Tomato – Mustard Cress	
Duck Fun Fair	70
Smoked Duck Breast – Duck Rilette – Duck Gizzard Comfit Salad – Port Wine Fig Puree	
Goose Liver Farmer Home Made Terrine	98
Walnut – Sweet & Sour Onion Jam – Mustard Cress – Brioche Bread	
Beef Tenderloin Carpaccio	68
Raw Beef Tenderloin – Parmesan Cheese Soufflé – Aragula Lettuce – Tapenade – Green Pesto – Olive Oil	
Cauliflower Soufflé	62
Cauliflower & Parmesan Cheese Soufflé – Anchovies – Xeres Tomato Basil Coulis	
Roasted Capsicum	50
Roasted Tomato – Smoked Garlic – Artichoke – Pine Nut – Green Pesto	
W Garden Salad	48
Asparagus, Artichoke, Avocado, Black Olive, Balsamic Dressing	

“Slourp”

Mushroom Cappuccino	48
3 Mushroom Broth – Coriander Puree – Celeriac	
Cabbage Saffron	52
Cabbage – Saffron – Chestnut	
Carrot & Smoked Tea	42
Carrot – Thyme – Smoked Tea – Coriander	
Moroccan Minestrone	58
Lamb – Moroccan Spices – Chick Pea – Garden Vegetable	

The Main

Turbot Salsa	138
Turbot – Avocado Salsa – Vegetable Couscous – Virgin Olive Oil	
Sea Bass Lasagna	148
Grilled Sea Bass – Ratatouille Niçoise – Lasagna Sheet – Olive Oil	
Prawns Linguini	138
Linguini – Prawns – Parma Ham – Basil – Roasted Tomato – Saffron Cream – Parmesan Flakes	
W Seafood Risotto	168
Lobster Broth – Squid – Tiger Prawns – Mussels – Clams – Parmesan Cheese – Coriander	
Grilled Salmon	135
Semi Smoked Salmon – Glazed Turnip – Herbs Mashed Sweet Potato – Béarnaise Sauce – Roasted Tomato	
Beef Tenderloin Rossini	178
Pan-fried Tenderloin – Goose Liver – Truffle – Homemade French Fries – Crispy Garden Green	
Lamb Navarin	130
Lamb – Garden Vegetable – Potato – White Bean – Fresh Herbs	
W Beef Tartar - [2 min Cooking]	158
Tenderloin Beef Tartar – Capers – Mixed Herbs – Shallot – Crispy Garden Green – Basil Mayonnaise	
Chicken Polpette	110
Grilled Marinated Chicken Leg – Potato Polpette (Ricotta, Onion, Fresh Herbs) – Sautéed Raisin Cabbage	
Duo Pork Sausage	98
Pan-fried Natural Raisin & Blood Sausage – Cinnamon Apple – Herbs Potato Tortillas	
Basta! La Vegetarian Trofiette	65
Roasted Eggplant – Semi Sun Dried Tomato – Garlic – Basil – Onion – Virgin Olive Oil	
Spinach Gnocchi	82
Three Cheese Sauce – Spanish Gnocchi – Fresh Herbs	
Tartiflette	130
Onion – Potato – Parsley – Reblochon	
Eggplant Mozzarella	89
Buffalo Mozzarella – Grilled Eggplant Wrap – Basil – Crispy Garden Green	

The Last...

W Tiramisu	52
Italian Mascarpone – Lady Finger – Amaretto – Coffee – Madagascar Vanilla	
Halva Sabayon	48
Seasonal Fresh Fruit – Moroccan Halva – Madagascar Vanilla Sabayon	
72% Warm Chocolate Cake	68
Chocolate Moelleux – Vanilla Ice Cream – Banana Mascarpone – Raspberry Coulis	
Crème Brûlée	50
Traditional Madagascar Vanilla Crème Brûlée Flambé	
Walnut & Ricotta Tartlet	52
Baked Ricotta & Walnut Tartlet – Raspberry Coulis – 65% Chocolate Twist	