

The ONE

RESTAURANT & BAR

Entree

Bread / 10

Artisan Sourdough with Elderflower Honey Butter

Tarte Flambee / 15

Creme Fraiche, Bacon Marmalade, Caramelized Onion, Cheese

Escargot / 24

Escargot with Persillade Butter & Toasted Baguette

Escargot with Fromage Gratine & Toasted Baguette

Smoked Salmon / 24

Hot Smoked Salmon Mousse with Creme Fraiche, Dill, Fennel & Toasted Brioche

French Onion Soup / 24

Caramelised Onion with Beef Broth with Fromage Gratine

Main

Beef / 52

200g Grass Fed Beef Fillet with Pomme Duchess
with Seasonal Vegetable, Pickled Mustard Seed, Cauliflower Puree & Red Wine Jus

Choucroute de La Mer/ 50

Seared Market Fish with Scallop, Prawn, Clam, Sauerkraut & Brandy Cream, Herb Oil

Duck / 48

Canter Valley Duck Breast with Cranberry Jus,
Salt Baked Beetroot, Seasonal Vegetables & Duck Croquette

Lamb / 50

Herb Crumbed Lamb Rump with Cauliflower Florets,
Beetroot Puree, Tomato Relish, Asparagus & Minted Lamb Jus

Forest Mushroom / 35

Tagliolini with Forest Mushroom Ragù, Onsen Egg
with Pangrattato and Parmesan Cheese

Sweet

Black Tahini / 22

Black Tahini Cheese Cake, Charcoal Chocolate Soil, Charcoal Feuilletine, Earl Grey Parfait

Mango / 22

Mango Compote, Mango Jelly, Coconut Sago, Tropical Rum Granita

Chocolate / 24

Chocolate Ganache Mousse Gateau Tart, Cherry Compote, Berries Gel, Cherry Sorbet

Lemon / 24

Lemon Curd, Crispy Meringue Tart, Marshmallow, Sable, Lemon Gel, Lemon Crisps

Add On

Oyster *(Seasonal)*

6pcs / 42

Fresh Oyster Natural with Granita

Tempura Oyster with Emulsion

Cheese Board / 30

Chef's Selection 3 Cheeses

With Local Honey, Roasted Mixed Nut , Crackers

Roasted Cauliflower / 15

with Miso Aioli

Mixed Olive / 15

Assorted Olive infused with Herbs

Truffles Fries / 20

Shoestring Fries with Truffle oil & Parmesan

Deep Fried Seafood Plate / 20

Scallop Mousse Croquettes, Battered Calamari, Prawn Roll & Aioli