COLD APPETIZER

Burrata & 24th months Prosciutto di Parma *$172*
Australian tomato, fennel jam, garlic croutons

Ⓐ **Beef Tartare** *$168*
Melba toast and micro salad

Ⓖ **Crabmeat Timbale with Mango & Avocado** *$158*
Wild rocket salad and citrus mayonnaise

Ⓖ **Norwegian Smoked Salmon** *$138*
Tobiko roe, caperberries, citrus vinaigrette

Ⓥ **Pear and Endive Salad** *$128*
Candied pecan nuts, walnuts oil & balsamic vinaigrette

FCC Caesar Salad *$120*
Romaine lettuce tossed with creamy anchovy and garlic sauce, parmesan and bacon chips

WARM APPETIZER

Ⓖ **Crabmeat Brûlée with Toasted Brioche** *$168*
Toasted brioche, green leaves, mushrooms

Ⓐ **Crispy Scallops in Filo Pastry** *$148*
Mirin-soybean purée, umami okra and black fungus

Ⓛ **Asparagus Quiche with Tomato and Tarragon, Green Salad** *$108*

Ⓐ **Pounti d' Auvergne** *$108*
Traditional French Terrine, bacon, egg, spinach, prune

– Chef Recommendations

Ⓛ – Lacto-ovo Vegetarian Ⓥ – Vegan Ⓖ – Gluten-Free Ⓐ – Contains Alcohol

Please advise us if you have any food allergies or special dietary requirements.

SOUP

Ⓐ **Lobster Bisque** — *$108*

Ⓐ **FCC Rockfish Soup** — *$108*
Seafood & tomato broth with saffron

Ⓐ **French Onion Soup with Gruyère Crouton** — *$80*

Ⓛ **Tomato Rice Soup with Roasted Garlic & Navy Beans** — *$72*

MAIN COURSES

Ⓐ **Tournedos Rossini** — *$358*
Prime beef tenderloin with goose liver, crouton and truffle sauce

Ⓐ **Steak Diane** — *$338*
Broiled beef ribeye with cognac mixed mushroom creamy sauce

Ⓐ **Roasted New Zealand Rack of Lamb Persillade** — *$338*
Truffled mashed potatoes, Kenya beans, baby carrots and confit mushrooms

Ⓐ **Sous-vide New Zealand Sustainable Ling Cod Fish Fillet in Pistachio Crumbs** — *$238*
Ratatouille & cannellini beans ragout, saffron suquet sauce

– Chef Recommendations

Ⓛ – Lacto-ovo Vegetarian Ⓥ – Vegan Ⓖ – Gluten-Free Ⓐ – Contains Alcohol

Please advise us if you have any food allergies or special dietary requirements.

MAIN COURSES

Ⓐ **Seafood with Homemade Linguini** — *$198*
Scallops, prawns, squid, crabmeat, lobster sauce

Ⓐ **Osso Buco with Porcini Risotto** — *$198*
Slow-cooked veal shank in fresh tomatoes coulis, pesto

Veal Schnitzel with Garden Salad — *$198*
Choice of potatoes and wild mushroom sauce

Ⓛ **Pumpkin Risotto with Truffle** — *$178*
Tomato confit, chives, sliced truffle, stracciatella cheese

Ⓛ **Fusilli Lunghi Bucati Aioli e olio** — *$138*

FROM THE GRILL

Whole Dover Sole with Herb Butter Sauce (14-17oz) — *$498*

Australian Prime Hormone-Free Beef Tenderloin — (8oz) *$358* / (6oz) *$278*

King Prawn (3pcs) — *$338*

New Zealand Lamb Chops (3pcs) — *$338*

Australian Grass-fed Rib-eye Steak (10oz) — *$338*

U.S. Black Angus Sirloin (9oz) — *$325*

Norwegian Salmon Steak (10oz) — *$268*

Above dishes served with vegetables and choice of potatoes:
Baked / Mashed / Lyonnaise / Roast / Steak fries

– Chef Recommendations

Ⓛ – Lacto-ovo Vegetarian Ⓥ – Vegan Ⓖ – Gluten-Free Ⓐ – Contains Alcohol

Please advise us if you have any food allergies or special dietary requirements.

INDIAN DISHES

Grilled New Zealand Lamb Chops Tikka (2pcs) *$252*
Salad, mint's raita, pilau, makhanwala sauce

Tandoori Norwegian Salmon *$238*
Grilled asparagus & lemon, papadum, cucumber raita

Fish Goa *$228*
Ling fish cooked in creamy coconut and mild Indian spices sauce

Chicken Tikka Masala *$158*
Chicken chunks with onions, tomatoes, cashew nuts, saffron, Indian spices in masala sauce

Tandoori Chicken *$138*
Roasted chicken with turmeric, yoghurt, Indian spice marinade

Ⓛ **Chickpeas & Dal Masala** *$128*
Yellow lentil cooked with onion tomato and coriander spices

SIDES AND NAAN

Ⓛ **Cucumber Raita** *$50*

Ⓛ **Naan (Butter/ Plain/ Garlic)** *$35*

Ⓛ **Plain Roti** *$35*

Ⓥ **Pulao Rice** *$25*

Ⓥ **Papadum (4pcs)** *$25*

– Chef Recommendations

Ⓛ – Lacto-ovo Vegetarian Ⓥ – Vegan Ⓖ – Gluten-Free Ⓐ – Contains Alcohol

Please advise us if you have any food allergies or special dietary requirements.

DESSERTS

Ⓐ Ⓛ	**Crepes Suzette with Vanilla Ice Cream (Two persons)** *(Available from 1830-2230)*	*$216*
Ⓛ	**Summer Pudding with Berries and Clotted Cream**	*$88*
Ⓛ	**Rhubarb-apple Crumble with Vanilla Sauce**	*$85*
Ⓛ	**Chocolate Lava Tart with Vanilla Ice Cream**	*$82*
Ⓥ	**Seasonal Fruit Platter**	*$80*
Ⓐ Ⓛ	**FCC Signature Soufflé** **(Grand Marnier/ Chocolate/ Vanilla/ Ginger)** *(Please Allow 25 Minutes)*	*$78*
Ⓥ	**Mixed Berries**	*$78*
Ⓛ	**Marmalade & Chocolate Mousse Cake**	*$75*
Ⓛ	**New York Cheesecake**	*$75*
Ⓛ	**Baked Granny Smith Apple Tart on Puff Pastry with Vanilla Ice Cream**	*$72*
Ⓛ	**Bread & Butter Pudding with Vanilla Sauce**	*$68*
Ⓖ Ⓛ	**Vanilla Crème Brûlée**	*$58*
Ⓥ	**XTC Sorbet: Fresh Lime**	*$55*
Ⓛ	**Mövenpick Ice Cream** **(Vanilla/ Strawberry/ Swiss Chocolate)**	*$45*

– Chef Recommendations

Ⓛ – Lacto-ovo Vegetarian Ⓥ – Vegan Ⓖ – Gluten-Free Ⓐ – Contains Alcohol

Please advise us if you have any food allergies or special dietary requirements.