

# T E R R A

## S A M P L E M E N U

*A modern bistro, taking a relaxed approach to the dining experience*

Spanish bluefin tuna sushi	11
Kabayaki eel & foie gras sushi	15
Burnt lime hamachi ceviche	16 (2 pieces)
Potato pavè, cod's roe & Umai modern caviar	35
Lobster & prawn toast	17
Pan con tomate, Jamón ibérico	16
Flavours of Florence croissant	17
Tart flambeé everything lox bagel	16
Tomato collection 2024	15
Asparagus, brown shrimps & vin jaune	24
Gratinated gnocchi, pancetta, parmesan & truffle	40
Joël Robuchon's signature slider burger & foie gras	30
Carabineros prawns, garlic & chilli butter	36
Wagyu carpaccio 1924 Caesar Cardini	42
Roscoff onion tart, gorgonzola dolce	30
Dover sole a la meunière	70
My version of bouillabaisse with seabass, scallop & lobster	85
Roasted French baby chicken with manzanilla sherry, morels & ratte potatoes	75
60 days aged sirloin on the bone served classic Parisienne bistro style <i>(Please allow up to one hour cooking time)</i>	130
Tiramisu	13
Exotic pavlova	13
Ispahan, raspberry, rose & lychee sundae	15
Chocolate tart with prunes & Armagnac ice cream	18