

Tarragon

dining by Marvin

Amuse Bouche

Starters

Calamari in a smoked note hotdog, black sesame, and garlic mayo

Or

Local Rabbit liver parfait gianduiotti enhanced with Black summer truffles and Orange marmalade served on a gluten candid cucumber biscuit

Or

Pappardelle with black angus beef mince, teriyaki crème fraiche

Or

Roulade of Maltese octopus carpaccio, crispy micro salad, leche de Tigre and candied lemon

Edible Molecular Spherification

Main courses

Tuscan Wild boar rack topped with a porcini and pistachio rub

Or

AAA Canadian lava grilled Black Angus Rib eye

Or

Seabass (Spnott) covered in rock salt and baked “al sale”; flambeed and filleted at table

(All mains are served with sauteed potatoes & pan fried veg)

(Vegetarian options also available)

Desserts

Kindly note that a discretionary 8% service charge will be added to parties larger than 8 people

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According to daily special

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