

# *Tarragon*

dining by Marvin

## **Amuse Bouche**

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*Fresh soup of the day*

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**Tiger prawn tempura, poppy seed powder, candied chilli mayo, lemon pipette**

**Or**

**Local rabbit vol au vent, terijaki and rabbit jus, spicy potato crisps**

**Or**

**Artisan ravioli filled with fresh seabass and prawn, fish velouté and bottarga powder**

**Or**

**Black Angus tartar, miso caviar, cured egg yolk, salty fish mayo, fried capers and Swiss cheese crispy cracker**

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## **Edible Molecular Spherification**

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## **Main courses**

**Local Prawns Rossi, garlic infused olive oil, wine & herbs**

**Or**

**Ombrina (Gurbel) covered in rock salt and baked “al sale”; flambéed & filleted at table**

**Or**

**Grilled Octopus, pea foam, citrus gel**

**Or**

**AAA Canadian lava grilled Black Angus Fillet**

**Or**

**Rabbit saddle wellington stuffed with beef mince and local figs, wrapped in pancetta, mango chutney**

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

**(Vegetarian options also available)**

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

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## *Desserts*

*According to daily special*

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