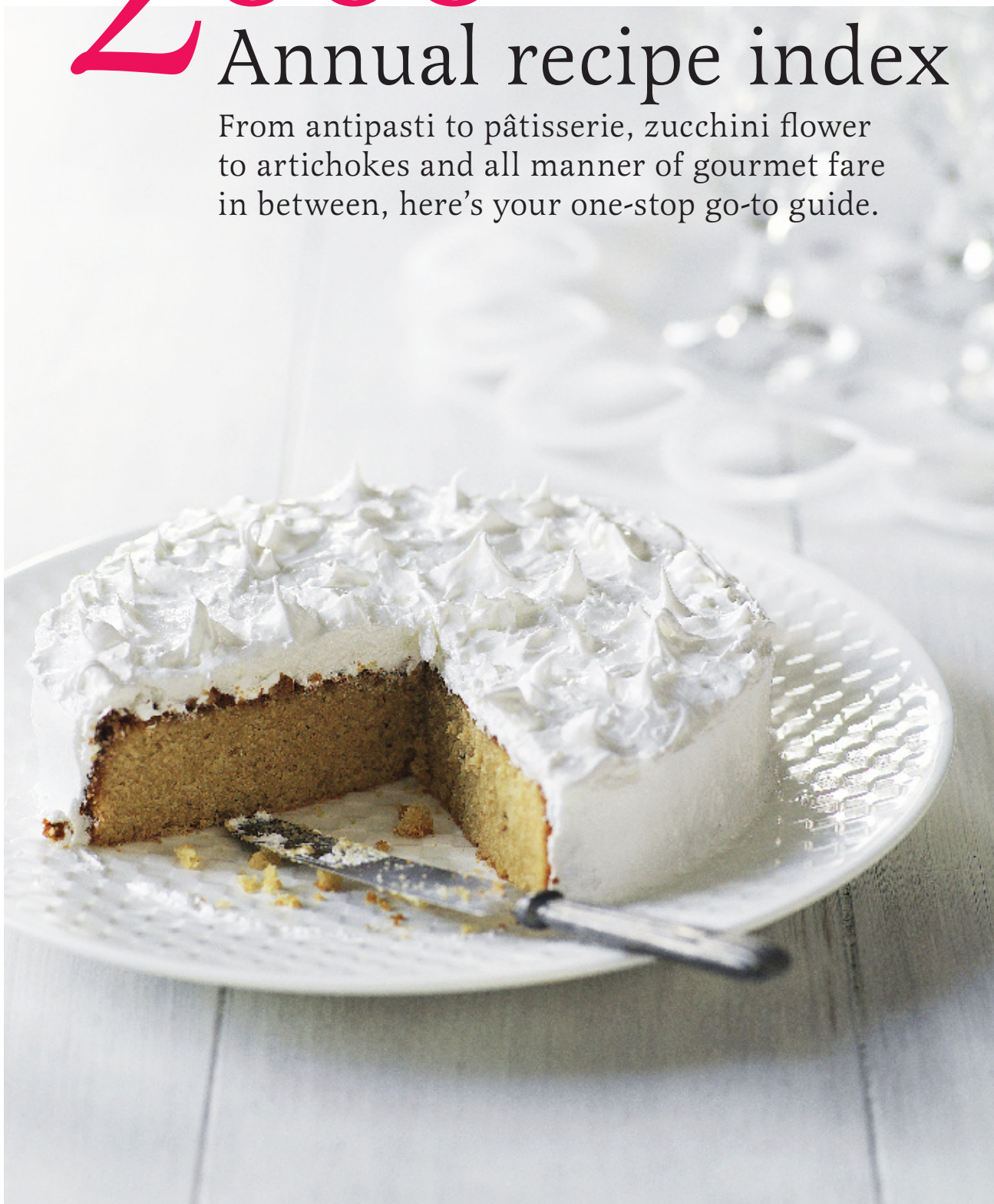


2006

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From antipasti to pâtisserie, zucchini flower to artichokes and all manner of gourmet fare in between, here's your one-stop go-to guide.



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 eggs, roast shallots, mushrooms
 and bacon with red-wine poached..... Nov: 138
 legs with peach and olive salsa
 and pita bread..... Jan: 94
 liver parfait with Sauternes jelly..... Jul: 120
 liver, truffle and baby bean salad..... Jul: 78
 pressed roast, with crackling..... Dec: 119
 roast, salad with chargrilled peach and
 orange with mint and orange dressing..... Feb: 30

DUMPLINGS

chicken and white fungus steamed..... Jun: 121
 emmenthal and chive spätzle..... Jun: 123
 garlic chive steamed..... Jun: 121
 gyoza..... Jun: 123
 prawn and scallop steamed..... Jun: 121
 vareniks with sour cream and crisp speck..... Jun: 120

E

EGGS

blue manna crab, waldorf salad,
 watercress and soft, dressing..... Mar: 97
 boiled, with quatre-épices salt
 and toast soldiers..... Apr: 110
 deep-fried duck..... Apr: 108
 fennel and tarragon soup with poached..... Apr: 110
 green, with white corn tortillas..... Apr: 80
 kefta, roast capsicum, coriander and..... Sep: 84
 little herb frittata cantinas..... *May supplement*: 10
 roast shallots, mushrooms and bacon
 with red-wine poached duck..... Nov: 138
 rolled frittata with ham
 and besciamella..... *May supplement*: 46
 scrambled, with crab
 and roasted peppers..... Feb: 114
 smoked eel frittata..... Sep: 100
 snow, with lemon verbena, fresh
 raspberries and white nectarines..... Mar: 113
 tartlets, creamed silverbeet and..... Apr: 107

EGGPLANT

'caviar'..... Mar: 87
 fried, with mint..... May: 104
 fritters with rosemary and sesame honey..... Oct: 44
 purée..... Oct: 38
 roast capsicum, pesto and
 goat's cheese involtini..... *May supplement*: 26

F

FENNEL

baby, braised with verjuice and olives.....*May supplement*: 32
lemon and feta salad..... Dec: 31
marinated sardines with capers and Jul: 104
pork chops with Aug: 87
pork and, sausage with white beans and tomato.....*May supplement*: 50
saffron jelly.....Jul: 117
salad, celery, blood orange and..... Oct: 116
salad, pear, pickled spring onion and Jun: 85
salad, rocket, parmesan and.....Jun: 104
salt..... Jan: 81
salt-baked trout with, salt..... Jan: 81
shaved, and red onion.....*May supplement*: 42
shaved, with pomegranate molasses syrup dressing and pecorino Feb: 72
skaltsounia (fennel and cheese pies)..... Apr: 93
soup, tarragon and, with poached egg Apr: 110

FIG

grilledAug: 104
lattaiolo with, and lavender honey Sep: 100
pistachio and walnut baklava with honey and..... Feb: 102

FISH, see also seafood

blue eye with caper and dill sauce Oct: 115
brandade..... *May supplement*: 14
cakes..... Apr: 85
caldeirada (Portuguese fish stew) Dec: 130
'n' chips..... Jan: 35
lakerda, chickpea and caper leaf salad..... Apr: 93
lightly salted 'cod' with persillade mash and green beans Jul: 104
olive-roasted rosy job..... Jan: 111
pie.....Nov: 136
stock..... Jul: 102

Eel

frittata, smoked Sep: 100
omelettes, smoked, with ricotta and basil... Apr: 108

Flounder

Normandy-style, with mushroom and prawn sauce Jul: 104
whole roasted, with pipis, black beans and crisp shallots Sep: 36

Kingfish

seared Hiramasa sashimi Feb: 88
yellowtail 'pancetta' with lemon oil Sep: 80

Leatherjacket

fried, with black olive and tomato sauce..... Mar: 104

Mackerel

grilled Spanish, with potato salad Nov: 138
pepper-crust Spanish, with celeriac and salmon roe mayonnaise Oct: 126

Perch

deep-fried golden, with ginger and ponzu dressing.....Aug: 103

Red emperor

wok-fried, with ginger sauce Feb: 30

Red mullet

Paul Bocuse's fillet of, with crisp potato scales Nov: 43

Salmon

blackened, with chargrilled pumpkin and citrus vinaigrette Oct: 38
confit on pea purée with orange oil and salmon roe..... Jun: 32
coulbiac (Russian salmon pie)..... Jun: 39
crisp potato pikelets with smoked..... Aug: 97
pepper-crust Spanish mackerel with celeriac and, roe mayonnaise..... Oct: 126
sashimi salad Feb: 86
sushi with pickled ginger and, roe Aug: 47

Sardines

agrodolce with shaved fennel and red onion*May supplement*: 42
banana chillies and..... Oct: 107
marinated, with fennel and capers..... Jul: 104
polenta-dusted, with boiled lemon relish May: 114
sandwiches with radish, apple and grape salad..... Mar: 97
shallot, quail egg and, with toast Sep: 88

Snapper

seared, with herb and tomato vinaigrette ...Nov: 120
baked in salt with ratatouille..... Dec: 133

Swordfish

chargrilled, steaks with tarragon salmoriglio..... Jan: 87
kebabs with watermelon salad Dec: 134

Trout

barbecued, bundles with prosciutto and button mushrooms Dec: 148
grilled ocean, with pipérade Jul: 101
lime and dill cured ocean, with asparagus and pickled cucumber Mar: 36
poached rainbow, with sorrel and lemon butter sauce.....Jul: 33
potted ocean.....Dec: 127
salt-baked, with fennel salt Jan: 81
smoked, and potato salad on wholemeal bread Feb: 80
smoked ocean, soft-boiled egg and beetroot with warm shallot dressing...Feb: 97

Tuna

bucatini with, scorched tomatoes, radicchio and chilli pangrattato..... Feb: 94
Provençale Jul: 102
red, raviole with spring vegetables croquant.....Jul: 83

tartare with tomato and squid ink dressing... Nov: 14
Yuan-style grilled.....Feb: 91

Whiting

crumbed King George, and sauce gribiche Nov: 129

FRITTERS

polenta and ricotta, with bagna cauda May: 114
sage, with pork chops and corn velvet Jul: 30

FRUIT

bigne with roasted winter Jun: 108
kiwifruit and yoghurt trifle Sep: 46
lychee, ginger wine and coriander sorbet.... Jan: 118
mango, lychee and young coconut salad with Jamaican rum Jan: 105
papaya, mangosteen and tapioca pearls in palm syrup Jan: 101
parsley and pomegranate salad.....Mar: 89

G

GAME

game pâtéAug: 80
pâté de campagne Jul: 120
warm pheasant salad with beetroot..... Aug: 97

GARLIC

gremolata.....May: 41, Nov: 146
oilApr: 35
oil, chilli and..... May: 100
oil, lemon, thyme and..... May: 100
polenta sauce May: 114

GINGER

biscuits, squashed Oct: 120
candied.....Jan: 101
crisps.....Nov: 146
ginger-scented chocolate mousse with mango and passionfruit Mar: 110
pickled Aug: 47
and ponzu dressing.....Aug: 103
sauce..... Feb: 30
sponge..... Mar: 99
sushi with pickled, and salmon roe..... Aug: 47

GNOCCCHI

braised wagyu beef cheeks, baby beetroot and horseradish cream May: 34
fritti.....Sep: 99
gnocchi.....May: 34
polenta, with marjoram, taleggio and prosciutto Oct: 115
ricotta Apr: 86

GOAT

- leg of, with bean salad and salsa verdeNov: 148
- railway, curryJun: 32

GRANITA, *see also ice-cream, sorbet*

- almond-milk.....Dec: 50
- coffee Kahlua.....Mar: 104
- espressoFeb: 106
- Moroccan mint teaJan: 120

GRAPE

- salad, almond and crushedMar: 87
- semolina pancakes with
cardamom rhubarb and red.....Sep: 84

GRAPEFRUIT

- Ruby, asparagus, cashew
and coconut salad with chilli jamDec: 33
- salad dressingJan: 87
- saltJan: 78
- soufflé.....Mar: 36

H

HAM

- croquetas, Valdeon blue cheese and.....Feb: 114
- glazed hamsDec: 39
- rolled frittata with
besciamella and.....*May supplement*: 46

HAZELNUT

- almond and, meringueSep: 35
- beignets with goat's curd.....Jun: 101
- pralineMay: 119
- and roast pumpkin saladJan: 33

HONEY, *see also syrup*

- fried, wheels with vincottoMay: 122
- lavenderSep: 100
- mascarpone.....Jun: 88
- pistachio and, kulfiJan: 117
- semolina cakes.....Oct: 135

I

ICE-CREAM, *see also granita, sorbet*

- brown bread.....Jun: 125
- chestnut and ArmagnacJul: 30
- chocolate maltedJun: 114
- chocolate orange, balls with
almond praline.....Dec: 127
- Hoegaarden.....Dec: 31
- masticApr: 94
- nutmeg.....Nov: 130
- pea and mint.....Mar: 98
- saffronAug: 42
- salted peanut caramel.....Mar: 112

- sundae.....Jan: 118
- vanillaJul: 89

J

JELLY

- cider appleDec: 156
- moscato.....Jan: 112
- peach and rosemary.....Dec: 119
- quinceJun: 101
- rosé.....Jan: 105

L

LAMB

- barbecued, backstrapsOct: 38
- barbecued double chops
with eggplant 'caviar'Mar: 87
- braised, with white wine, anchovies,
garlic, pancetta and chickpeas.....May: 36
- crumbed sweetbreads with
lemon and cucumber sauce.....Jul: 95
- Greek-style.....Jan: 94
- kefta, roast capsicum, egg and coriander ...Sep: 84
- kibbeh with parsley and
pomegranate saladMar: 89
- leg of, with a garlic crownAug: 94
- leg of, wrapped in paper.....Oct: 126
- loin chops with bread and herb stuffing,
zucchini salad and tomato sauceJan: 97
- marinated in rosemary and garlic.....Nov: 120
- minute steak sandwiches
with feta and pan onions.....Feb: 98
- neck, pine nut and silverbeet 'snake pie'Mar: 89
- pickled tongue, mâche and fig saladMar: 90
- roast, artichokes and potatoesApr: 93
- roast, rump with mint jelly.....Mar: 90
- rolled breast stuffed with anchovies
and thyme with crushed grapesMar: 87
- seared with white bean purée,
truss tomatoes and pistouJan: 28
- slow-cooked shoulder, with soccaJul: 84
- slow-roast shoulder, with dirty rice.....Mar: 89

LEMON AND LIME

- blueberry and lemon bread
and butter puddingAug: 104
- boiled lemon relishMay: 114
- lemon and cucumber sauceJul: 95
- lemon and herb salad.....Feb: 74
- lemon curd.....Oct: 123
- lemon curd fillingJun: 88
- lemon sugar syrup.....Oct: 129
- lime sorbet in ChampagneAug: 87
- loukoumades with lemon verbena syrup.....Apr: 94
- passionfruit and lime syllabub
with coconut tuilesFeb: 37

- passionfruit, lime and tequila syrupMar: 60
- rich lemon cake with lemon glazeAug: 118
- salted lemon curd sandwichesOct: 123
- spicy couscous and lemon saladJan: 92
- sticky lemon cakeJan: 112

LENTILS

- root vegetable stew with yoghurt and.....Jun: 94
- salad, warmSep: 95
- slow-roasted spiced pork belly
with braised.....Aug: 112
- smoked paprika pork sausages with,
and radicchioSep: 95

LOBSTER

- coconut tropical, asparagus
and rambutan saladJan: 108
- fettuccine al aragostaMay: 89
- Goan, curry with crisp chilli and shallotsApr: 79
- grilled, with white nectarine
and iceberg heart saladMar: 118
- rock, lettuce rolls with chervil.....Oct: 129

M

MANDARIN

- marmaladeJun: 42
- poachedJul: 109

MANGO

- coconut sambalJan: 40
- ginger-scented chocolate mousse
with passionfruit andMar: 110
- lychee and young coconut
salad with Jamaican rumJan: 105

MILK

- Chantilly crème/creamJul: 112, Aug: 93
- violet cream.....Jul: 110

MISCELLANEOUS

- gremolata.....May: 41, Nov: 146
- mock-cream filling.....Aug: 98
- okonomiyaki (Japanese pancake)Feb: 94
- rosewater butter creamAug: 121
- spiced peanut popcornDec: 125
- sugar dough.....Aug: 118

MOUSSE

- chocolateJul: 110
- chocolate truffle.....Aug: 94
- ginger-scented chocolateMar: 110
- prawn.....Jul: 117

MUSHROOM

- herbed crème fraîche terrine.....Jul: 118

marinated..... Feb: 110
 mascarpone and, pizza bianco May: 100
 and taleggio bruschetta *May supplement*: 12
 pot pies, beef, kidney and..... Jul: 93
 prawn and, sauce..... Jul: 104
 sautéed wild Jun: 108
 stock..... Jun: 92
 terrine, polenta and..... May: 113
 wagyu beef and shiitake pies..... Aug: 115

MUSSELS

escabeche Feb: 112
 stuffed.....*May supplement*: 38

N

NECTARINE

peach, candied ginger
 and passionfruit salad..... Jan: 101
 red wine-poached Mar: 120
 salad Mar: 118
 sugar-roasted white, with yoghurt sorbet Mar: 118
 white nectarine 'Bellini' with
 syrup-soaked nectarine cakes..... Mar: 120

NOODLES

rice, coconut poached chicken
 with Asian coleslaw and Feb: 97

O

OCTOPUS

calamari sautéed in squid ink Feb: 98
 carpaccio Jan: 28
 octapodokeftedes (octopus balls)..... Apr: 93

OFFAL

Basque-style tripe and chickpeas..... Jul: 93
 calves' liver with saffron and almonds Feb: 111
 devilled kidneys Nov: 138
 pig's cheek-stuffed pig's ears
 with roast Jerusalem artichokes Jul: 96
 trippa alla Parmigiana Mar: 104

OLIVE

baby fennel braised
 with verjuice and*May supplement*: 32
 marinated..... Nov: 114
 marinated Kalamata Apr: 102
 peach and olive salsa..... Jan: 94
 pissaladière..... Jul: 28
 pizze, onion, mozzarella and..... Jun: 104
 rustic olive bread..... Apr: 101
 salad, baked ricotta with.....*May supplement*: 22
 salami, green olive and
 provolone schiacciata..... *May supplement*: 8
 sausage and olive calzone..... May: 96

tagine, baby carrot and green olive..... Apr: 78
 tartlets, anchovy and..... Aug: 93

OMELETTE

smoked eel, ricotta and basil..... Apr: 108

ONION

pissaladière Jul: 28
 pizze, mozzarella, olive and..... Jun: 104
 rings May: 104
 salad Feb: 72, Jul: 118
 Spanish, sprout, tomato and lettuce salad... Dec: 141
 tarte Tatin with anchovies..... Aug: 105

ORANGE

blood orange spoon sweets Oct: 136
 candied..... May: 118
 crème renversée..... Nov: 122
 fennel, celery and blood orange salad..... Oct: 116
 genoise..... Aug: 122
 pudding, almond and, with muscat prunes... Jun: 37

OYSTERS

Hanuman's Aug: 40
 oysters with wasabi nori and
 lime dressing..... Dec: 125

P

PANCETTA

braised lamb with white wine,
 anchovies, garlic and chickpeas..... May: 36
 grilled scallops wrapped in..... Oct: 116
 radicchio and balsamic onion pizza..... May: 100
 roasted quail with sage..... Mar: 103
 thyme and onion bread and
 butter pudding with baby tomatoes Sep: 87
 wrapped balsamic radicchio*May supplement*: 30

PAPAYA

coconut sticky rice with Sep: 106
 mangosteen and tapioca
 pearls in palm syrup Jan: 101
 red, and moscato trifle..... Jan: 112
 red, custard..... Jan: 112

PASSIONFRUIT

baked tartlets Nov: 130
 cream, split, with meringues
 and lime sherbet..... Nov: 45
 ginger-scented chocolate
 mousse with mango and Mar: 110
 syllabub, lime and, Feb: 37
 syrup, lime, tequila and Mar: 60
 whipped butter Mar: 58

PASTA, see also gnocchi

baby octopus, tomato, eggplant and chilli ..Dec: 130
 blue swimmer crab tortellini,
 saffron butter and tomato essence..... Jan: 108
 cuttlefish linguine with garlic,
 chilli and smoked tomatoes..... Apr: 35
 fettuccine al aragosta
 (fettuccine with lobster) May: 89
 fresh fettuccine with hazelnut
 sauce and goat's curd Nov: 148
 lasagne of prawns,
 mussels and eggplant Aug: 103
 macaroni cheese..... Nov: 122
 pappardelle con salsicce
 (pappardelle with sausages) May: 90
 penne con pollo e piselli
 (penne with chicken and peas) May: 90
 penne con vitello e porcini
 (penne with veal and porcini) May: 90
 red tuna raviole with spring
 vegetables croquant Jul: 83
 risotto Milanese Nov: 129
 saffron pastini in brodo Feb: 24
 squid ink fettuccine with chilli
 clams and speck Apr: 80
 tagliarini con riccio di mare
 (tagliarini with sea urchin roe) May: 89
 timpano May: 107
 zucchini flower and crab linguine Nov: 58

PASTRY, see also pie, tart

allumettes Feb: 102
 almond pasta frolla May: 118
 buttermilk Jun: 124
 chocolate-hazelnut brioche
 scrolls with cinnamon syrup Sep: 87
 flaky Jul: 106
 hot-water..... Aug: 88
 pasta frolla May: 122
 shortcrust..... May: 114, Jul: 120, Aug: 112
 smoked salt dough..... Jan: 81
 cases Jun: 88
 toasted almond crumble Jan: 111
 walnut..... Mar: 38

PEA

ice-cream, mint and Mar: 98
 penne con pollo e piselli
 (penne with chicken and peas) May: 90
 risotto, mint and Sep: 105

PEACH

compote, apricot and Jun: 88
 ginger sponge, Turkish apple jelly,
 Calvados crème fraîche and..... Mar: 99

MelbaMar: 43
nectarine, candied ginger and
passionfruit saladJan: 101
poached with noyau-flavoured
gelato and amaretti.....Jan: 88
roast, with Hoegaarden ice-cream.....Dec: 31
salsa, olive andJan: 94
vanilla-roasted, with rosewater
mascarponeFeb: 105

PEAR

baked, with vin santo and cinnamon.....Oct: 116
burnt honey, with shaved parmesanJun: 101
caramel semolina budino with moscatoMay: 121
crostata, rhubarb andMay: 114
flognarde, apple and.....Aug: 93
peppered, in red wineAug: 93
salad, fennel, pickled spring onion and.....Jun: 85
salad, witlof, Roquefort, hazelnut andJul: 78
soufflé, sweet Roquefort and.....Apr: 107

PIE, see also tart

Savoury

beef, kidney and mushroom pot.....Jul: 93
fishNov: 136
meat, floaterMar: 41
Neapolitan torte with cured
meat and mozzarella.....Oct: 115
pumpkin, gorgonzola and hazelnut
tartlets with oregano*May supplement*: 24
quail eggs on pastry rounds
with bone marrow sauceAug: 88
raised chicken.....Aug: 88
skaltsounia (fennel and cheese pies).....Apr: 93
timpano.....May: 107
wagyu beef and shiitakeAug: 115

Sweet

blood plum and blackcurrant
with cassis sauceOct: 130
galaktobourekos (Greek custard pies).....Oct: 129
mince.....Dec: 45

PINEAPPLE

icy pole, raspberry andJan: 120
oven-dried, with strawberries
and malted spice sugar.....Jan: 101
semifreddo, coconut andNov: 146
syrup.....Nov: 146

PIPIS

saffron mussels, prawns and, with rouille.....Jul: 77
whole roasted flounder,
black beans and crisp shallots with.....Sep: 36
in XO sauce.....Jun: 34

PISTACHIO

baklava, walnut and, with figs and honeyFeb: 102
crumble, berry and rosé jelly salad withJan: 105
honey kulfi and.....Jan: 117
roulade with nectarine salad
and raspberry caramel sauceMar: 118
sponge.....Mar: 118

PIZZA

Bianco with lemon and herb salad.....Feb: 74
dough.....May: 96
four-cheese and sageMay: 96
mushroom and mascarpone biancoMay: 100
prosciutto and tomato with soft eggMay: 96
pumpkin, taleggio and wild rocket.....May: 100
radicchio, pancetta and balsamic onionMay: 100
sausage and olive calzone.....May: 96
zucchini, smoked mozzarella
and white anchovy.....May: 96

PLUM

baked maple syrup custard
with poached blood.....Apr: 114
blood plum and blackcurrant
pies with cassis sauce.....Oct: 130
poached blood plumsApr: 114

POLENTA

cake, almond and,
with meringue frosting.....Aug: 122
fried cubes, with carpaccio
and rosemary chilli oilMay: 113
fritters, ricotta and, with bagna cauda.....May: 114
garlic sauce.....May: 114
gnocchi with marjoram, taleggio
and prosciutto.....Oct: 115
polenta-dusted sardines
with boiled lemon relishMay: 114
soft, with tomato vongole.....May: 113
terrines, mushroom and.....May: 113

PORK

belly, caramelisedApr: 77
belly, seared, with sesame sauceSep: 95
belly, som tam with coconut rice and.....Apr: 77
chops with fennel.....Aug: 87
chops with sage fritters and corn velvetJul: 30
cotechino with garlic polenta
sauce and cavolo nero.....May: 114
crépinette parcels with braised
baby lettuceJul: 95
brined Kurobuta cutlets,
with potato and bitter green saladSep: 95
guanciale
and mozzarella arancini.....*May supplement*: 54

Kurobuta pork and peanut sang choi bauOct: 42
master stock-braised hocks with mustard
greens, hen eggs and Chinese pickles.....Sep: 95
meatballs in tomato sauce.....Feb: 111
oxtail and pig's trotter soup
with bone marrow toastsJul: 93
pig's cheek-stuffed pig's
ears with roast Jerusalem artichoke.....Jul: 96
ribs, Chinkiang vinegarSep: 92
salad of deep-fried rice with pork minceSep: 108
salted, with clams.....Sep: 77
sausages, smoked paprika,
with lentils and radicchioSep: 95
shoulder, soft tacos of shredded
slow-cookedSep: 92
slow-roasted spiced belly
with braised lentilsAug: 112
spare ribs with black-eyed
bean salad and barbecue sauce.....Jan: 94
standing roast with peach and
rosemary jellyDec: 119
timpano.....May: 107
Vietnamese soup.....Sep: 92

POTATO

boiled, smothered in mint.....Jan: 88
brandade.....*May supplement*: 14
creamedAug: 40
crisp pikeletsAug: 97
croquettes with tomato sauceMay: 104
gratin, crème fraîche and.....Jun: 85
jacket baby, with mustard
and garlic crème fraîcheDec: 119
kipfler salad.....Feb: 80
Lyonnaise.....Jul: 28
patatas bravas (potatoes with
spicy tomato sauce)Feb: 110
persillade mash.....Jul: 104
saladDec: 134
salad, watercress and.....Jan: 97
salt and vinegarJan: 78
sautéed, with eggs.....Apr: 86
tartlets, caper, aïoli andJun: 93
terrines, leek, laver bread and.....Jun: 92
very thin chipsApr: 85

PRAWN

betel leaves with galangal andAug: 112
crisp king prawns, with honey
and garlic sauceDec: 138
fritto misto*May supplement*: 36
grapefruit salad, andJan: 87
grilled, ajo blanco,
chorizo and gremolataNov: 143
lasagne.....Aug: 103

modern prawn cocktailNov: 120
 mousse with fennel-saffron jelly.....Jul: 117
 on sticks with black and white sesame Nov: 113
 salt-crusted with chilli and ginger..... Jan: 79
 school prawn saganaki.....Dec: 134
 sizzling garlic harbour..... Feb: 112
 soup with cucumber and mint.....Dec: 125
 stew, crab, blue eye trevalla and.....Jun: 85

PROSCIUTTO

polenta gnocchi with
 marjoram, taleggio andOct: 115
 quail with shallots and herbs.....Apr: 101
 tomato pizza with soft egg.....May: 96

PRUNES

muscat, almond orange pudding with Jun: 37
 spicedJun: 98

PUDDINGS, see also desserts

almond orange, with muscat prunes..... Jun: 37
 blueberry and lemon bread and butterAug: 104
 caramel apple crumble Aug: 106
 rice pudding with rhubarb.....Sep: 108
 sticky toffee.....Aug: 104

PUMPKIN

chargrilled, and citrus vinaigretteOct: 38
 herb crêpes with goat's cheese andJun: 94
 salad, prawn and simmeredFeb: 91
 salad, roast pumpkin and hazelnutJan: 33
 taleggio and wild rocket pizza..... May: 100
 tart, walnut and roast..... Mar: 38
 tartlets, gorgonzola,
 hazelnut and,*May supplement: 24*

Q

QUAIL

barbecued with grape, roasted
 walnut and olive salad Feb: 35
 egg, sardines, shallot and, with toastSep: 88
 eggs on pastry rounds
 with bone marrow sauceAug: 88
 grilled, broad beans and jamónSep: 80
 Moroccan-style with lemon
 couscous salad..... Jan: 92
 prosciutto, shallots and herbs, withApr: 101
 roast, tagliatelle with porcini and
 tarragon sauce, and fried quail egg.....Nov: 46
 roasted with pancetta and sageMar: 103

QUINCE

jellies, triple cream with.....Jun: 101

R

RABBIT

terrine, veal and.....Jul: 118

RHUBARB

Champagne-poached, scented with
 rose geranium and coconut sorbet..... Mar: 110
 crostata, pear and..... May: 114
 mint-roasted, with anisette zabaglioneMay: 118
 rice pudding withSep: 108
 semolina pancakes with
 red grapes and cardamom..... Sep: 84

RICE

chicken and.....Aug: 40
 coconut..... Apr: 77
 coconut sticky, with papaya Sep: 106
 dirtyMar: 89
 Japanese, and eggSep: 105
 pudding with rhubarbSep: 108
 red beans andJan: 92
 seafood paella with alioliDec: 133

RISOTTO

Milanese.....Feb: 41, Jun: 108, Nov: 129
 pea and mint.....Sep: 105
 risotto giallo e 'groppetti'
 (risotto Milanese with veal)..... Jun: 108

ROCKET

baby rocket, Spanish onion and fig salad.....Apr: 101
 pan-seared scallops with sage and..... Oct: 44
 pumpkin, taleggio and wild rocket pizza May: 100
 salad, fennel, parmesan andJun: 104

S

SALAD

Savoury

apple, witlof and hazelnut Jul: 95
 artichoke and mint, on friselle.....Feb: 77
 Asian coleslawFeb: 97
 baby rocket, Spanish onion and fig.....Apr: 101
 baby salad tartlets Jun: 93
 bean, warm.....Mar: 87
 beetroot.....Dec: 134
 beetroot and walnut.....Jul: 77
 beetroot, with ginger dressingFeb: 74
 black-eyed bean and corn.....Jan: 94
 bug tail, apple, cucumber and
 herb, with red shallot dressing..... Sep: 43
 celery heart and white anchovy Sep: 100
 celery hearts and green beans
 with anchovy dressing.....Jan: 88
 chicken, celery heart and tarragon,
 with watercress vinaigretteJul: 75

chickpea, warm.....Sep: 99
 chickpea and olive oil, with
 Chinese flavoursDec: 142
 chokoJan: 92
 coleslawApr: 35
 cos, spring onion and dill.....Apr: 93
 daikon and cucumber, with
 sesame dressingFeb: 86
 duck liver, truffle and baby bean.....Jul: 78
 fennel, celery and blood orangeOct: 116
 fried red capsicum May: 104
 Gruyère with spicy carrotJun: 98
 heart of palmJan: 111
 kipfler potato.....Feb: 80
 lemon and herbFeb: 74
 lentil, warmSep: 95
 olive*May supplement: 22*
 onion.....Feb: 72, Jul: 118
 organic pickled beetroot and carrot,
 with soft-boiled biodynamic eggsSep: 35
 parsley and Picholine olives.....Jan: 87
 pea and mint ice-cream, goat's
 curd and snow pea shoot..... Mar: 98
 potatoDec: 134
 radicchio, red witlof and red oak
 leaf lettuce, with red wine vinaigretteFeb: 77
 Rambutan.....Jan: 108
 roasted beetroot and red onion.....Oct: 38
 roast pumpkin and hazelnut.....Jan: 33
 rocket, fennel and parmesanJun: 104
 saffron mussels, pipis and
 prawns with rouilleJul: 77
 salade LyonnaiseJul: 75
 shaved beetSep: 81
 simmered pumpkin and prawn.....Feb: 91
 skate, mussels and daikonAug: 98
 spicy couscous and lemonJan: 92
 Thai.....Jan: 30
 tomatoJan: 94
 tomato and mint.....Feb: 98
 tomato, mozzarella, basil and caper May: 104
 tomato, with goat's cheeseDec: 120
 warm pheasant with beetroot.....Aug: 97
 watercress and potatoJan: 97
 white beans and duck confitJul: 77
 zucchini.....Jan: 97
 zucchini and feta.....Apr: 90

Sweet

apple tea ice with
 watermelon and appleOct: 136
 berry and rosé jelly with
 pistachio crumble.....Jan: 105
 citrus, with mint sugar
 and coconut sorbetSep: 87
 crushed grape and almond saladMar: 87

mango, lychee and young
 coconut with Jamaican rum Jan: 105
 nectarine, with pistachio roulade
 and raspberry caramel sauce Mar: 118
 parsley and pomegranate salad Mar: 89
 pear, fennel and pickled
 spring onion salad Jun: 85
 watermelon Jan: 94
 watermelon, bread and haloumi Jan: 101
 witlof, pear, Roquefort and hazelnut salad Jul: 78

SALAMI

green olive and provolone
 schiacciata with *May supplement*: 8
 spicy panini with pickled green chillies Apr: 81

SANDWICH

bánh mì (Vietnamese baguette) Feb: 80
 BLT & C Mar: 94
 coppa, stracchino and green olive
 salad rolls Dec: 127
 fried mozzarella sandwiches *May supplement*: 18
 hangover rolls Feb: 83
 lamb minute steak sandwiches
 with feta and pan onions Feb: 98
 Middle Eastern rolls Feb: 83
 polpetta panini Mar: 104
 Reuben Feb: 80
 smoked trout and potato salad
 on wholemeal bread Feb: 80
 strawberry Feb: 79

SCALLOPS

barbecued with Persi's
 'Jamaica' dressing Feb: 86
 barbecued, with salad of
 parsley and Picholine olives Jan: 87
 grilled, wrapped in pancetta
 and radicchio Oct: 116
 pan-seared, with sage and rocket Oct: 44
 zucchini, corn, preserved
 lemon and mint salad with Apr: 39

SEAFOOD, see also fish

bouillabaisse-braised stuffed rouget Jul: 84
 Breton seafood pot-au-feu Jul: 102
 caciucco (seafood stew) May: 34
 calamari sautéed in squid ink Feb: 98
 fritto misto *May supplement*: 36
 Grandma Sin's seafood congee Sep: 106
 paella with alioli Dec: 133
 pipis in XO sauce Jun: 34
 salmon roe, creamed with chives Dec: 114
 Scandinavian seafood feast Dec: 134
 seafood gratin Jul: 101
 spaghetti con salmone May: 92

taramasalata toast Dec: 134
 tagliarini con riccio di mare
 (tagliarini with sea urchin roe) May: 89

SHALLOT

pickled Jun: 98
 red wine Jul: 118

SORBET, see also granita, ice-cream

carrot and rosewater Apr: 36
 chocolate Jun: 117
 coconut Mar: 110, Sep: 87
 lime in Champagne Aug: 87
 lychee, ginger wine and coriander Jan: 118
 yoghurt Mar: 118
 young coconut Jan: 29

SOUFFLE

Savoury

cheese Aug: 84

Sweet

baked ricotta with apricots
 and saffron syrup Feb: 105
 grapefruit Mar: 36
 sweet Roquefort and pear Apr: 107

SOUP

bouillabaisse Jul: 35
 brisket with beef dumplings Jun: 125
 broccoli Apr: 86
 broccoli and bean Aug: 50
 celery heart, with preserved lemon Jun: 94
 chicken, fennel and tarragon
 with poached egg Apr: 110
 chicken, yoghurt and burghul
 with lemon and chilli Apr: 77
 chilled cucumber, with prawns Feb: 40
 crab and sweetcorn Nov: 129
 cream of carrot Aug: 87
 cream of parsnip soup with
 stilton and parsnip chips Jun: 98
 French shallot velouté with
 brochette of rosemary yabby tails Nov: 43
 garbure Aug: 87
 gazpacho Feb: 79
 gazpacho three ways Nov: 113
 green gazpacho Nov: 113
 green vegetable soup Nov: 136
 mayeritsa (Easter 'midnight' soup) Apr: 90
 New England clam chowder Jun: 85
 oxtail and pig's trotter with
 bone marrow toasts Jul: 93
 prawn, cucumber and mint Dec: 125
 red gazpacho Nov: 113
 saffron pastini in brodo Feb: 24
 spinach purée Nov: 120

valdostana soup Mar: 103
 Vietnamese pork soup Sep: 92
 watercress soup Oct: 49
 white bean purée Jan: 28
 white gazpacho Nov: 113

SPATCHCOCK

baked in smoked salt dough Jan: 81
 twice-cooked five-spice Aug: 106
 young garlic, fennel and peas with Oct: 102

SPINACH

creamed silverbeet and egg tartlets Apr: 107
 purée Nov: 120
 spiced chickpeas and Sep: 79
 tourte de blettes Apr: 54

SQUID

baby, with saffron rice and
 roasted tomato sauce *May supplement*: 40
 chargrilled, with fennel, lemon
 and feta salad Dec: 31
 ink fettuccine with chilli clams and speck Apr: 80
 stuffed with spinach rice Oct: 106

STUFFING

rye bread, leek and tarragon Dec: 153
 pork, chicken liver and port Dec: 153
 rice, mint and barberry Dec: 153

SYRUP, see also honey

dumplings Jun: 125
 flower water Oct: 135
 lemon sugar Oct: 129
 lemon verbena Apr: 94
 pineapple Nov: 146
 saffron Feb: 105

T

TART, see also pastry, pie

Savoury

baby salad tartlets Jun: 93
 caponata tartlets Dec: 125
 carrot and blood orange tartlets Jun: 93
 creamed silverbeet and egg tartlets Apr: 107
 leek tartlets Dec: 147
 olive and anchovy tartlets Aug: 93
 onion tarte Tatin with anchovies Aug: 105
 potato, caper and aioli tartlets Jun: 93

Sweet

blueberry vanilla Dec: 148
 chocolate and clementine tartlets Jun: 113
 date tart with saffron ice-cream Aug: 42
 lemon tart Aug: 112
 neenish tart Aug: 98
 tarte fine aux pommes Jul: 106

TOMATO

artichokes filled with anchovy, breadcrumbs and.....	Oct: 102
candied tomato and basil with sweet goat's curd.....	Jan: 105
chicken drumsticks and wings with orange tomato glaze.....	Apr: 85
chipotle salsa.....	Sep: 92
gazpacho.....	Feb: 79
gazpacho three ways.....	Nov: 113
jamón, Manchego and green-tomato fingers with gazpacho.....	Feb: 79
pan amb tomaquet (grilled bread with tomato).....	Feb: 110
pesto.....	Apr: 86
pork and fennel sausage with white beans and.....	<i>May supplement</i> : 50
red gazpacho.....	Nov: 113
roast, and garlic salsa.....	Oct: 106
roasted tomato sauce.....	<i>May supplement</i> : 40
salad.....	Jan: 94
salad, mint and.....	Feb: 98
salad, mozzarella, basil, caper and.....	May: 104
sauce.....	Jan: 97, Feb: 111, Aug: 103
scorched, with radicchio and chilli pangrattato.....	Feb: 94
smoked.....	Apr: 35
sugo.....	Mar: 103
torn, salad with goat's cheese.....	Dec: 120
vongole.....	May: 113

TORTILLAS

wheat flour.....	Sep: 92
white corn.....	Apr: 80

TURKEY

grilled breast with chickpeas, parsley and lemon.....	Sep: 99
roast brined.....	Dec: 40

V

VANILLA

ice-cream.....	Jul: 89
vanilla-roasted peaches with rosewater mascarpone.....	Feb: 105
vanilla-scented mascarpone cheesecake with spiced blueberries.....	Mar: 112

VEAL

confit tongue with garnishes.....	Jul: 96
cotolette.....	Mar: 103
osso buco.....	May: 41
penne con vitello e porcini (penne with veal and porcini).....	May: 90
prosciutto, wrapped in, with sage, caper and lemon vinaigrette.....	Nov: 53

risotto giallo e 'groppetti' (risotto Milanese with veal).....	Jun: 108
roast veal rump with grey zucchini, potatoes and mustard sauce.....	Oct: 107
saltimbocca with risotto Milanese.....	Nov: 129
Savoy cabbage with veal and béchamel.....	Oct: 102
timpano.....	May: 107
veal and rabbit terrine.....	Jul: 118

VEGETABLE

amaranth with yoghurt and tahini dressing... Apr: 93
Asian greens with white miso dressing..... Feb: 72
barigoule of vegetables with vanilla vinaigrette..... Jul: 86
braised baby lettuce..... Jul: 95
broccoli, walnuts and anchovy..... <i>May supplement</i> : 28
buttered leeks..... Jul: 117
caponata crostini..... Apr: 98
cari chay..... Mar: 37
corn velvet..... Jul: 30
cucumber pickles..... Dec: 134
edamame with toasted sesame dressing.... Feb: 74
Goong Goong's pickles..... Dec: 138
glazed radishes..... Dec: 19
harira..... Apr: 36
leek tartlets..... Dec: 147
orecchiette con broccolini..... May: 89
parsnip chips..... Jun: 98
ratatouille..... Jul: 28
red beans and rice..... Jan: 92
root vegetable stew with lentils and yoghurt..... Jun: 94
shaved fennel with pomegranate molasses syrup dressing and pecorino.... Feb: 72
spiced cucumber gazpacho with spanner crab and mint..... Sep: 80
stewed greens..... Jan: 94
stock..... Jun: 94
summer, salad with mint and lemon dressing..... Dec: 120
vegetables à la Grecque..... Jun: 92

VENISON

roast with mulled wine sauce.....	Jun: 88
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W

WAGYU, see also beef

beef brisket roll with barbecue sauce and coleslaw.....	Apr: 35
'carne cruda' and shaved beet salad.....	Sep: 81
carpaccio with toasted sourdough crumbs, roasted garlic and fried caper 'salsa'.....	Apr: 101
gnocchi with braised wagyu beef cheeks, baby beetroot and horseradish cream.....	May: 34
shiitake pies and.....	Aug: 115

wagyu-don (braised beef on rice).....	Feb: 86
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WALNUT

baklava, pistachio and, with figs and honey.....	Feb: 102
broccoli, anchovy and.....	<i>May supplement</i> : 28
pastry.....	Mar: 38
toasts with pickled shallots and washed rind cheese.....	Jun: 98

WATERCRESS

dressing, soft egg and.....	Mar: 97
salad, potato and.....	Jan: 97
soup.....	Oct: 49
vinaigrette.....	Jul: 75

WATERMELON

apple and, salad.....	Oct: 136
bread, haloumi and, salad.....	Jan: 101
salad.....	Jan: 94

WITLOF

radicchio, red witlof and red oak leaf lettuce salad.....	Feb: 77
salad, pear, Roquefort, hazelnut and.....	Jul: 78

Y

YOGHURT

panna cotta with raspberry honey caramel and granola crumble.....	Sep: 88
tahini and, dressing.....	Apr: 93
trifle, kiwifruit and.....	Sep: 46

Z

ZUCCHINI

pizza, with smoked mozzarella and white anchovy.....	May: 96
salad.....	Jan: 97
salad, corn, preserved lemon and mint, with scallops.....	Apr: 39
salad, feta and.....	Apr: 90
sticks.....	May: 104

ZUCCHINI FLOWER

filled with herbs and goat's curd.....	Aug: 106
kolokithokorfades (stuffed zucchini flowers).....	Apr: 90
linguine, crab and.....	Nov: 58
stuffed.....	Jul: 84
tart, Gruyère and.....	Feb: 98