MR & MRS FOX

RESTAURANT WEEK FALL MENU 2022

\$438 +10% Per Person

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STARTER

ORGANIC BEETROOT SALAD (V)

 $Grapes, \ pine\ nuts,\ candied\ beetroot,\ radish,\ baby\ bocconcini,\ balsamic\ vinaigrette$

OR STEAK TARTARE

Grass-fed beef, arënkha caviar, quail egg, capers, potato chips

OR

NEW CALEDONIAN OBSIBLUE PRAWN CARPACCIO

Kalamansi dip, crab roe, pickled ginger, cucumber, croutons, lime zest

OR CHAR-GRILLED OCTOPUS

Apple mouse, curly kale, teriyaki sauce

MAIN

CHAR-GRILLED RED SNAPPER

Bango butter, shrimp paste, pickled green mango, baby lotus, chili, roasted new potato

OR

SEAFOOD SAFFRON BOMBA RICE [FOR 2] (+\$60 PER PERSON)

Lobster tail, blue mussels, garlic shrimps, octopus, peas, semi-dried tomato

OR

ORGANIC MUSHROOM RISOTTO (V)

Sautéed cèpe, parmesan cheese, truffle oil, fresh truffle

OR

PAN-SEARED HOKKAIDO JUMBO SCALLOP FETTUCCINE

Tobiko orange roe, sea urchin cream

OR

ROASTED AUSTRALIAN LAMB CHOP

Tomato, garlic, thyme, lamb jus

OR

340g BLACK ANGUS 1885 RIB-EYE (+\$100)

Tomato, garlic, thyme, one choice of below sauces & sides: *Sauces: Tomato Salsa / Tarragon Bearnaise / Green Peppercorn & Cognac / Chimichurri *Sides: Truffle Mashed Potato / French Fries / Cream Spinach / Mac & Cheese

DESSERT

CRUNCHY RASPBERRY MILK CHOCOLATE STICK

Raspberry sorbet

OR LEMON AU GRATIN

Red fruit & berry sauce

OR

BAKED ALASKA [FOR 2] (+\$20 PER PERSON)

Coffee ice-cream, toffee, chocolate crunch, flambée

WELCOME

Foxes are known for the sharpness of their senses.

And it's through their senses that they make their way in the wild.

At Mr & Mrs Fox,

we're inspired by these alert, discerning creatures to create a

Bar & Restaurant where you're invited to

feed your senses.



+\$188 Per Person

90 minutes Free Flow House White Wine / House Red Wine

Please check with our staff for more details