

# FIVE SAILS

## DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

### APPETIZERS

<b>BEETS</b> heirloom beets, curly endives black truffle yogurt, figs, seeds, oats	<b>24</b>	<b>BISQUE</b> lobster bisque, seared scallops confit sunchoke, black truffles, brioche	<b>26</b>
<b>MUSHROOMS</b> carnaroli risotto, torched gem lettuce black truffles, celeriac espuma, sage tuile	<b>28</b>	<b>SNAILS</b> sweetbread and burgundy snails vol au vent, cauliflower purée, truffle jus	<b>32</b>
<b>FOIE GRAS</b> quails' gate optima jelly, earl grey sultana pickled shallots, brioche <b>ADD PAN SEARED FOIE GRAS \$16</b>	<b>30</b>	<b>SCALLOPS</b> caramelized endive, pink apple purée green apple, butter crumble	<b>32</b>
<b>TARTARE</b> beef tenderloin, torched cucumber oyster mayo, watercress, nori tempura crostinis	<b>32</b>	<b>PRAWNS</b> tortellini, butternut squash, coriander ginger emulsion	<b>34</b>

### SEAFOOD & KAVIARI PLATTERS

house smoked king salmon and kampachi duo, west coast oysters, selection of caviar

**TRANSMONTANUS 30GR \$295** | **OSCIETRE 30GR PLATTER \$355** | **KRISTAL (RIVER BELUGA) 50GR \$515** | **BELUGA 50GR \$1090**

### MAINS

<b>SABLEFISH</b> miso marinated sablefish, west coast oysters root vegetable pave, wasabi beurre blanc	<b>52</b>	<b>SQUASH</b> roasted winter squash, squash puree, du puy lentil ragout, kale, pumpkin seed brittle	<b>38</b>
<b>SEABASS</b> pan seared seabass, coriander pesto fingerlings potatoes, curried mussel chowder	<b>54</b>	<b>DUCK</b> duck breast, duck leg croquette, bubble & squeak braised turnips, coriander, port jus	<b>56</b>
<b>DOVER SOLE</b> dover sole ballotine, scallop mousse, fregola celeriac puree, saffron beurre blanc	<b>64</b>	<b>LAMB</b> lamb saddle, lamb ragout, braised carrots cipollini onions, moroccan spice	<b>56</b>
<b>LOBSTER 1.5 LBS</b> whole atlantic lobster, citrus butter poached squash peperonata, crispy polenta toasted almonds, lobster emulsion <b>PRESENTED OUT OF THE SHELL</b>	<b>MP</b>	<b>BEEF</b> beef tenderloin, braised oxtail, onion soubise potato fondant, pistou <b>ADD PAN SEARED FOIE GRAS \$16</b>	<b>68</b>

### SIDES

<b>MUSHROOMS</b> elephant garlic, herbs brown butter	<b>16</b>	<b>TRUFFLES</b> pomme purée, truffle duxelle fresh truffles	<b>20</b>	<b>LENTILS</b> lentil ragù, balsamic soffrito	<b>16</b>
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PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST. SPLIT CHARGES APPLY. SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION.

**F I V E  
S A I L S**