

# The Melody

153

## Sample Menu

### STARTERS

Winter Root Vegetable Soup Served with Sautéed Wild Mushroom and Truffle Foam

Beef Tartar, Finely hand-crafted Aberdeen Beef Fillet coated with our Bull Sauce, Poached Egg, Black Caviar, Red Pepper Fluid Gel & Crudités

Creamy and Warm Truffle Potato Fondant served with Thyme Sand and Pickled Micro Vegetables (V)

### MAIN COURSE

Water Bath Cornfed Chicken served with Spicy Polenta Sautéed Girolles & Nasturtium

Pan Fried Sea Bass with Green Parsley Risotto and Sautéed Sea Foods

Linguini served with Parmesan Fondue & Truffle Sauce (V)

### DESSERT

Dark Chocolate and Bitter Orange Fondant served with Rum Ice Cream

Traditional Lemon Tart served with Confit Lemon and Tarragon

Lychee and Rose Creme Brûlée

*(V) Suitable for vegetarians. If you have any dietary requirements or are concerned about food allergies, e. g. nuts, you are invited to ask one of our team members for assistance when selecting menu items*

*Please note a discretionary 12.5% service charge will be added to all bills. This is fully distributed to all staff*