

CAFE del REY™

DineLA Lunch Menu

January 22 - 27 & January 29 - February 3

3 Courses, \$22

Starter

GARDEN VEGETABLE & DU PEY LENTIL SOUP truffle potato crisp

EGGPLANT PANZANELLA pickled onion, bocconcini mozzarella, prosciutto, toasted focaccia, grape tomato

STEAMED MUSSELS chorizo picante, whole grain mustard, shallot, garlic, white wine

Entrée

CIOPPINO salmon, blue nose seabass, shrimp, shellfish, stewed savory tomato sauce

AGNOLOTTI OF WILD MUSHROOMS black truffles, wild mushrooms, brown butter, pecorino

VEAL PARMESAN marinara, house made mozzarella, savory polenta, asparagus

Dessert

RED WINE POACHED PEAR almond cake, honey ice cream, honey comb, pear glass

APPLE & DATE TART TATIN warm spiced caramel, apple paper, crème fraiche gelato

CHOCOLATE TOWER almond nutella mousse, chocolate mirror glaze, tia maria chocolate sauce

CAFE del REY™

DineLA Dinner Menu

January 22 - 27 & January 29 - February 3

3 Courses, \$34

Starters

EGGPLANT PANZANELLA pickled onion, bocconcini mozzarella, prosciutto, toasted focaccia, grape tomato

GARDEN VEGETABLE & DU PEY LENTIL SOUP truffle potato crisp

STEAMED MUSSELS chorizo picante, whole grain mustard, shallot, garlic, white wine

Entrée

CIOPPINO salmon, blue nose seabass, shrimp, shellfish, stewed savory tomato sauce

PANCETTA WRAPPED PORK TENDERLOIN roasted garlic mash potato, brussel sprouts, cippolini, brandy gastrique

BRAISED BEEF RAVIOLI leek confit, red wine reduction, truffle oil, pecorino

Dessert

RED WINE POACHED PEAR almond cake, honey ice cream, honey comb, pear glass

APPLE & DATE TART TATIN warm spiced caramel, apple paper, crème fraiche gelato

CHOCOLATE TOWER almond nutella mousse, chocolate mirror glaze, tia maria chocolate sauce