

The Cliff

BAR & GRILL

MENU

1st COURSE

FOIE MICUIT ON TOASTED HOMEMADE WALNUT BREAD, WITH WILD BERRY JAM

- or -

TROPICAL SALAD WITH MANGO AND ORANGE SALMON

2nd COURSE

BOUILLABAISSÉ BISQUE

- or -

PUMPKIN AND PARMESAN CREAMY SOUP

3rd COURSE

MONKFISH FILLET, IN A GARLIC AND WHITE WINE SAUCE,
WITH WILD ASPARAGUS AND CLAMS

- or -

PRIME AUSTRALIAN'S KING ISLAND BEEF FILLET, GRILLED FOIE GRAS
WITH BLUE CHEESE PASTE, CHEF'S POTATOES AND ITS GRAVY

- or -

VEGETARIAN RISOTTO WITH WILD FOREST BLACK MUSHROOMS, LEEKS,
ASPARAGUS AND SHAVED PARMEGIANO REGGIANO CHEESE

4th COURSE

SEMIFREDDO WITH CARAMELIZED PEANUTS AND CHOCOLATE SAUCE

- or -

RICH DARK CHOCOLATE MOUSSE