

# LOBBY BAR

Tuesday, 8 July 2025

## SCALLOPS CARPACCIO

Thin Sliced Hokkaido Scallops, Shallot Onions, Chives, Lemon Zest,  
Orange Segment, Avruga Caviar, Passion Fruit,  
Extra Virgin Olive Oil Dressing.

## LOUIS ROEDERER COLLECTION 245

Elegant and vibrant, citrus and saline tension. Minimal dosage and oxidative finesse complement the scallop's sweetness and caviar's salinity.

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## SAFFRON RISOTTO

Mediterranean Carabinero Prawns, Saffron Risotto, Parmesan Cheese Tuiles.

## CHATEAU BOURGNEUF 2021

Red cherry brightness, floral lift, and fine tannins. It balances the richness of the risotto and umami of the Parmesan.

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## DUCK CONFIT

House-made Duck Leg Confit, Sweet Potato Puree, Seared Romaine Lettuce,  
Vine Cherry Tomato, Jus.

## CERTAN DE MAY 2021

Cabernet Franc-influenced Pomerol brings violet aromatics, earthy nuance, and a savoury cedar edge—an elegant foil to the richness of duck confit.

## HOSANA 2012

Supple, ripe, and plush, Hosanna 2012 adds warmth and mocha-drenched plum to amplify the decadence of the duck confit.

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## CHOCOLATE PARFAIT

Crunchy Royaltine Chocolate Parfait with Raspberry Sorbet

## CHÂTEAU LAGRANGE POMEROL 2021

Bright and delicate, with redcurrant and soft earthy tones, this light Pomerol plays against the tart citrus and raspberry without overpowering.