

# OPERA

## GRILL

### STARTERS

**Charcoal Grilled Asparagus (v)**  
Poached duck egg, truffle butter

**Yellowfin Tuna Ceviche**  
Sesame seeds, shrimp cracker

**Crispy Duck Salad**  
Watercress, white radish, sesame, soy

### MAINS

**Aberdeen Angus | British Isles**  
Native grass fed Ribeye 275g

**Teriyaki Arctic Salmon**  
Pickled onions

**Mushroom Risotto (v)**  
Cheese wafer, truffle oil

Served with triple cooked chips & heirloom tomato salad (v)

### DESSERTS

**Passion Fruit Crème Brûlée (v)**  
Fresh passion fruit

**Drunken Pineapple (v)**  
Rum, plum wine, coconut sorbet

**Chocolate & Green Tea Pudding (v)**  
Ginger ice cream

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.