



SWISSÔTEL THE STAMFORD

CHEFS WITH ALTITUDE 2009

MENU FROM GUEST CHEF SCOTT WEBSTER

EQUINOX RESTAURANT, 14 TO 19 SEPTEMBER 2009

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STARTERS

PAN-FRIED KING PRAWNS WITH GRILLED ARTICHOKES, LEMON AIOLI & EXTRA VIRGIN
OLIVE OIL
34

SALT CURED OCEAN TROUT CEVICHE, CANDIED PINEAPPLE CORIANDER CHILLI DRESSING,
POMELLO & SNOW PEA SPROUT SALAD
28

POLENTA CRUMBED FOIE GRAS, POACHED DAIKON & GREEN ASPARAGUS, WILD FRUIT
CHUTNEY, TERIYAKI GLAZE
34

BABY LAMB T-BONE, PANKO CRUMBED SLOW BRAISED SHOULDER FINGER, AKUDJURA
TOMATO FONDUE, BASIL HERB INFUSED OIL
32

MARINATED RAW BEEF, WOOD MUSHROOM SALAD, WARM PUMPKIN MACADAMIA SHOOTER
30

SOUPS

YELLOW TEARDROP TOMATO COCKTAIL, CUMIN SCENTED SOUR ICE-CREAM, MICRO SALAD
LEAVES
20

HERB INFUSED BEEF BOUILLON WITH FIVE-SPICED OXTAIL PASTA, RAINBOW PEPPERS
20

FISH & SEAFOOD

SEARED YAMBA REEF KING PRAWNS, GRILLED ARTICHOKE, PARSNIP GARLIC PUREE,
EXTRA VIRGIN OLIVE OIL

52

CRISPY SKINNED BARRAMUNDI, WILD LIME BUTTER FOND, ZUCCHINI TOMATO SALAD

45

PAN SEARED HIRAMASA KINGFISH FILLET, RED ONION QUANDONG MARMALADE, OLIVE
OIL POACHED TRUSSED TOMATOES, JOSEPH EXTRA VIRGIN OLIVE OIL

48

PASTA

LASAGNA NOODLE WRAPPED BLACK MARRON LOBSTER, LEEK ONION BUTTER NAG
MANGO CHAMPAGNE CHUTNEY

45

MEAT

TWICE COOKED LAMB SHANK, MINTED PEA RISOTTO BALL, WILD MINTED ORANGE GLAZE

42

JUMBUCK IN A TUCKER-BAG, MUNTHARIE BERRY FRUIT CHUTNEY & MÉLANGE OF
BUTTERED BABY VEGETABLES

42

FILLET MIGNON OF BOBBY VEAL FILLET, BACON MUSHROOM RAGOUT, HORSERADISH
CREAM

54

DESSERT

HOT CHOCOLATE SOUP, BLACK PEPPER ICE-CREAM, POPPY SEED TUILLE BISCUIT

20

BLACK CHERRY ICE-CREAM JUBILEE, MILK CHOCOLATE SMOOTHIE, PISTACHIO BISCOTTI

20

BAKED BANANA PUDDING, POACHED CINNAMON CUMQUATS, WATTLE SEED CREAM

22

KING ISLAND BRIE MELT, MINI FRUIT MUFFIN, QUINCE PASTE & NIGELLA CRACKERS

24