

EQUINOX RESTAURANT

DINNER MENU



5-COURSE TASTING MENU

\$140

Terrine from Madeira marinated Foie Gras de Canard and Pistachios,
Served with Apricot Chutney and freshly baked Brioche

Organic Tomato Broth simmered with Young Ginger,
Shallots, aromatic Tumeric Leaf and Coriander

Pan-fried Japanese King Scallop with a Salsify and Cod Brandade,
Served with Confit of Beetroot and Sauce Pistou

Grilled local Sea-bass Fillet with Boston Bay Black Mussels,
With a Curry and Saffron scented Vegetable Fondue

Or

Local Pekin Duck, Short-roasted Breast Meat with Dark Soya,
Five Spices Confit Leg Meat with Yam puree and Hoi-sin Sauce

Twice baked Manjari Chocolate Pudding with Kirshwasser Sabayon
Morello Cherry Sorbet and Chilli Compote

EQUINOX RESTAURANT DINNER MENU



5-COURSE ORGANIC GARDEN MENU

\$110

Baby Romaine Salad Hearts in Creamy Parmesan Dressing,
With roasted Garlic Croutons and soft poached Quail Eggs

Organic Tomato Broth simmered with Young Ginger,
Shallots, aromatic Tumeric Leaf and Coriander

Smoky Brinjal Aubergine Puree,
Crisp Potato Pakora and Coriander-Mint Chutney

Oven-Roasted Organic Root Vegetables with Idaho Potato puree,
Black Truffle and Portobello Jus

Twice baked Manjari Chocolate Pudding with Kirshwasser Sabayon
Morello Cherry Sorbet and Chilli Compote

EQUINOX RESTAURANT

DINNER MENU



À LA CARTE

Appetizers:

Terrine from Madeira marinated Foie Gras de Canard and Pistachios, Served with Apricot Chutney and freshly baked Brioche	\$34
Thickly sliced Royal Norwegian Smoked Salmon served on a Salad Nicoise, With Grain Mustard Dressing, marinated Red Onions and mild Mountain Capers	\$30
Amberjack Tiradito with Aji and Leche de Tigre, Sashimi of Amberjack in Lime Juice, Ginger and Chilli with Soft-shell Crab	\$32
Chevres Cheese from Maitre Fromager, With oven dried Plum Tomatoes, Rye Bread Croutons and a Puree of Tarragon	\$28
Hot Smoked Corn-Fed Chicken Breast, On a Spicy Papaya and Green Mango Salad, Scented with Ginger Flower, crushed Roasted Peanuts and Cincalok	\$28
Fillet of Veal Tartar with Kalamata Olives and Roasted Almond Flakes, With Almond Milk Dressing and toasted Gruyere Ciabatta	\$30
Baby Romaine Salad Hearts in Caesar Dressing with Roasted Garlic Croutons, Marinated Beef Tomato Fillets, and shaved aged Parmesan	\$26
Escalope of Foie Gras de Canard with Snow White Celeriac Puree, Caramelized Apple and Black Truffle Jus. Heaven and Earth twice	\$36
Mixed Organic Garden Salad with a selection of Baby Leaf and Herbs, Dressed with Balsamic Vinaigrette, Avocado and Asparagus	\$24

EQUINOX RESTAURANT

DINNER MENU



Seafood on Ice:

Freshly shucked seasonal Oysters, Half dozen, or a dozen pieces \$32 or \$64
Served on a bed of crushed ice with thickly Buttered Whole-wheat Bread,
Tomato-horseradish Sauce, Mignonette and fresh Lemon Wedges,

Our special Seafood for lovers:

Gourmet Seafood Platter for two or more as appetizer or main course \$230
Whole Maine Lobster, Royal Norwegian Smoked Salmon, Seasonal Oysters,
South China Sea Tiger Prawns, Yellowtail Kingfish Sashimi, Sri Lanka Mud Crab,
Black Mussels and Chilean Queen Scallops. All served on crushed ice,
With daily fresh Dips, Sauces and Condiments

Soups:

Hot and Sour Chicken & Coconut Soup, \$18
With Lemongrass, Blue Ginger and Kaffir Lime Leaves

Bouillabaisse made with finest of Local Seafood ,appetizer or main course, \$24 or \$46
Served with grilled slices of Baguette and traditional Rouille

Organic Tomato Broth simmered with Young Ginger, \$18
Shallots, aromatic Tumeric Leaf and Coriander

EQUINOX RESTAURANT

DINNER MENU



Organic Vegetarian:

Freshly steamed jumbo Green Asparagus, \$42
With poached Organic Egg, Sauce Hollandaise and aged Parmesan

Oven-roasted Organic Root Vegetables with Idaho Potato Puree, \$36
Black Truffle and Portobello Jus

Crisp Tartlet with Polenta and Organic Celeriac served with Fonduta, \$38
Red Onion Marmalade and Balsamic Vinegar

Seafood:

Grilled local farmed Sea-bass Fillet and Black Shell Mussels, \$38
With a Curry and Saffron scented Vegetable Fondue

Shiromiso glazed Black Cod Fillet, \$48
With sautéed Edamame Beans, Baby Bok Choy and Sake, Mirin Sauce

Whole Poached 600gm Boston Lobster with a light Curry Sauce, \$88
From Organic Carrots, Apples and Cambodian Herbs

Asian Style Sauté of South China Sea Tiger Prawns, \$52
With a trilogy of ripe Melon, Chilli and Garlic Chives

Crab Cake from Sri Lanka Mud Crab with Salmon Tartar, \$42
On a Crustacean Veloute with julienne of Summer Vegetables

Pacific Yellowfin Tuna Steak charred on our Lava Stone Grill, \$40
Served with a smoky Ancho Chilli Sauce, Coriander Chimichurri and Sweet Potato

EQUINOX RESTAURANT

DINNER MENU



Pan-fried Japanese King Scallops with a Salsify and Cod Brandade, Served with Confit of Beetroot and Sauce Pistou	\$46
<u>Meat:</u>	
Char grilled 250gm grain fed Black Angus Beef Fillet, With Cheese Quesadillas and Tequila, Lime and Roasted Cumin Jus	\$68
Char grilled 300gm Wagyu Rib Eye with twice-baked Truffled Idaho Potato, Freshly steamed jumbo Asparagus and Béarnaise Sauce	\$128
Local Pekin Duck, Short-roasted Breast Meat with Dark Soya, Five Spices Confit Leg Meat with Yam puree and Hoi-sin Sauce	\$42
Korobuta Black Pork Loin with puree from Haricot Beans, Roasted Sweet Bell Peppers, Chorizo and Picholine Olive Sugo	\$46
Baby Lamb Chops in Tandoori Marsala with Smoky Brinjal Aubergine Puree, Crisp Potato Pakora and Coriander-Mint Chutney	\$48
Asian Herbal marinated Quail and Fragrant Rice, With double boiled Broth and braised Asian Vegetables	\$45
<u>Unpasteurized Cheese:</u>	
Unpasteurized international Cheeses from our Maitre fromager for two, Served with Baguette, Crackers, and a selection of Chutneys, Pastes and Pickles	\$38
Please ask to see our cheese of the day	\$24

EQUINOX RESTAURANT

DINNER MENU



Desserts:

Crème Brulee from Kulfi with Saffron and Cardamon, Pistachio Delice and tree ripened Mango Sorbet	\$20
Triple Chocolate Parfait with Cointreau marinated Sun Oranges, Deep-fried scented Valrhona Cacao Beignets	\$20
Roasted Black Fig Tartlet and Goats Cheese Ice Cream, Vincotto Fig Balsamico reduction	\$22
Macerated Red Skin Plums with Lemon Thyme and Tasmanian Black Pepper, With a Walnut and Mascarpone Cream Gateau, Prosecco Butter Ice Cream	\$18
Exotic Spiced Jackfruit Crumble, With Ivory Chocolate and Crystallized Ginger Ice Cream	\$18
Twice baked Manjari Chocolate Pudding with Kirsch Liqueur Sabayon, Morello Cherry Sorbet and Chilli Compote	\$22