

BOXWOOD CAFÉ

GORDON RAMSAY

Three Course Summer Menu \$40

STARTERS

Mussel Chowder
8
Potato, carrots, smoked bacon
Spiedini & skewered fresh
mozzarella 10
Asparagus, prosciutto, served warm

Spicy tuna tartare
11
Pickled ginger, toasted pine nuts
Ceviche, Shrimp
9
Crisp corn tortilla, cilantro and lime
Today's soup
6

PIZZETTE

13

Basil
Fresh mozzarella, tomatoes

Prosciutto
Roasted onion, ricotta salata, wild
arugula

PANINI

12

Eggplant & mozzarella
Oven dried tomatoes, fresh basil
Chicken & smoked bacon
Caramelized onion, provolone

SALADS

Organic lettuces
8
Parmesan cheese and California olive
oil
Crispy salmon
17
Spiced lentil salad & rainbow chard
Salt & pepper calamari
15
Edamame, napa cabbage, miso dressing
Sweet tomato
14
Crisp flatbread, olive, tzatziki and
Greek feta

PASTA & RISOTTI

Risotto, Crab
10/15
Mascarpone cheese
Risotto, Lobster
16
Lemon, roasted peppers
Fresh Linguine pasta
15
Mushroom & flat leaves parsley
Cavatelli pasta
16
Sweet basil pesto, beef short rib

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MAINS

Black cod sake-miso marinated
18
Pea tendrils, pickled daikon
Snapper 'paella style'
22
Chorizo, shrimp, clams, saffron
Slow-roasted organic chicken
18
Roasted Garlic Mashed Potatoes,
roasting jus
Prime London cheeseburger
16
Pickles, onion, lettuce and aged
cheddar
Grilled Pork Chop
17
Mustard Sauce
Today's sustainable fresh fish
MP

DESSERTS

Strawberry & champagne gratin
9
Zabaglione
Orange cheesecake
8
Graham cracker
Hot Valhrona chocolate
10
Sea salt and caramel sauce
Arroz con leche
8
Caramelized sweet rice, milk, berries
House made ice creams & sorbets
6
Apple Tart Tatin '**serves two**'
19
Baked apple, caramel and vanilla bean
ice cream