



Café Carlyle

JALEN NGONDA
20-23 DECEMBER

DINNER MENU

BEETROOT & ORANGE CURED SALMON
POTATO CRÈME FRAÎCHE, DILL



FOIE GRAS TERRINE
RHUBARB, PORT WINE JELLY, PISTACHIO



BUTTER ROASTED LOCAL LOBSTER
RADICCHIO, BLACK TRUFFLE

OR

AUSTRALIAN WAGYU BEEF WELLINGTON
RADICCHIO, BLACK TRUFFLE



PISTACHIO & ALMOND CAKE
STRAWBERRY, VANILLA CREME

1,280/PER PERSON

Café Carlyle

JALEN NGONDA
20-23 DECEMBER

VEGETARIAN DINNER MENU

BEETROOT & ORANGE
POTATO CRÈME FRAÎCHE, DILL



MUSHROOM PATE
RHUBARB, PORT WINE JELLY, PISTACHIO



IMPOSSIBLE MEAT WELLINGTON
RADICCHIO, BLACK TRUFFLE



PISTACHIO & ALMOND CAKE
STRAWBERRY, VANILLA CREME

1,280/PER PERSON