

Café Carlyle

IV ANNIVERSARY MENU

SATURDAY 7 JUNE

UNI & CRAB

LILY BULB, CAVIAR



YUNNAN MOREL MUSHROOM

CHICKEN MOUSSE, JERUSALEM ARTICHOKE



STEAMED KINMEDAI

SEAWEED CONSOMME, MAITAKE TEMPURA



FRENCH DUCK BREAST

GIROLLES, PERSILLADE



LEMON PIE

LEMON CREAM, MERINGUE

1,080/PER PERSON

*GIVE YOUR EVENING AN EXTRA SPECIAL EDGE WITH OUR DECADENT
THREE HOUR FREE FLOW, 7–10PM, FOR 900/PER PERSON*

BOLLINGER SPECIAL CUVÉE, NV

SAUVIGNON BLANC, TENUTA SAN LEONARDO 2023

**SANGIOVESE BLEND, QUERCIABELLA
CHIANTI CLASSICO, 2021**

Café Carlyle

IV ANNIVERSARY VEGETARIAN MENU

SATURDAY 7 JUNE

ROASTED BEETROOT

BULGUR, MASCARPONE, TAPENADE



MINISTRONE

SUMMER VEGETABLES



MIXED MUSHROOM TART

CARAMELISED ONION



GREEN PEA RISOTTO

SAUTEED MIXED BEANS



LEMON PIE

LEMON CREAM, MERINGUE

1,080/PER PERSON

GIVE YOUR EVENING AN EXTRA SPECIAL EDGE WITH OUR DECADENT
THREE HOUR FREE FLOW, 7–10PM, FOR 900/PER PERSON

BOLLINGER SPECIAL CUVÉE, NV

SAUVIGNON BLANC, TENUTA SAN LEONARDO 2023

SANGIOVESE BLEND, QUERCIABELLA
CHIANTI CLASSICO, 2021