

CHEF SPECIALS



\$40

braised, succulent aromatic herbs reduction, onion, carrot, celery, mashed potato, garlic breads



\$16



\$24

capers, onion, poached egg, green asparagus, mesclun greens, truffle dressing, brioche toast



\$36

charred prime asparagus, vine tomato, corn on cob, mousseline potato, black truffle sauce



\$29

truffle infused green pea puree, zesty orange fennel slaws, orange Cointreau beurre blanc

CHEVAL
CAFÉ | BAR | BISTRO

Prices are subjected to a prevailing GST & Service Charge