



THE ROYCE TASTING MENU

Created by Chef Jorge Delgado

FIRST COURSE

KALUGA CAVIAR

Kaluga Caviar, Goat Cheese Waffles, Egg Mousse, Whipped Crème Fraiche

SECOND COURSE

BEET SALAD

Roasted Golden Baby Beets, Red Beet Spaghetti, Herbed Goat Cheese, Grapefruit

THIRD COURSE

CHARRED OCTOPUS

Sugar Snap Pees, Purple Cauliflower, Cherry Heirloom Tomatoes, Crispy Shallots, Chorizo & Potato Foam

FOURTH COURSE

DRY AGED NEW YORK PRIME

Dry Aged New York Prime 4oz, Truffled Pomme Purée, Whisky Bordelaise

or

A5 MIYAZAKI (extra \$75)

A5 Miyazaki 4oz, Truffled Pomme Purée, Whisky Bordelaise

FIFTH COURSE

MODERN TIRAMISU

Phyllo Tarte, Coffee Gel, Mascarpone Foam, Tiramisu Cream, Lady Finger Biscuit, Cocoa Nibs Praliné

\$250

Price per person excludes tax and gratuity. All guests in the party must participate in the menu.

Dietary substitutions are limited.

An automatic 20% gratuity will be applied to all parties.