

# LILY'S

## CAVIARS

CAVIAR SELECTION, SOUR CREAM, BLINIS

30gr **58** - 50gr **100** - 125gr **250**

CHAMPAGNE & CAVIAR GRATINATED OYSTERS

3pcs **30** - 6pcs **60** - 9pcs **90**

## TO SHARE

HOUMOUS - 14

*Chickpeas, Taggiasca olives, pickles, coriander*

TRUFFLE PIZZETTA - 28

*Stracciatella, mozzarella, truffle*

FRIED CALAMARI - 16

*Lemon, tartar sauce*

CRISPY RICE - 22

*Salmon tartare, sriracha, coriander*

## STARTERS

SEA BASS CEVICHE - 25

*Green curry emulsion, avocado, stracciatella, kaffir lime*

LOBSTER ROLL - 28

*Toasted brioche, lobster, sriracha mayonnaise, baby romaine, green celery*

PAN-SEARED SCALLOPS - 24

*Truffled mousseline, baby endives, brown butter*

EGGPLANT PARMIGIANA - 19

*Parmesan, scamorza, confit & roasted tomatoes, basil oil*

BEEF TATAKI - 25

*Crispy garlic, coriander, spring onions, Thai sauce*

BURRATA & BEETROOT - 21

*Red beetroot, beetroot pickles & crisps, boney vinaigrette*

GRILLED OCTOPUS - 22

*Sweet potato, chipotle mayonnaise, green shiso*

GAMBAS MASSALA - 21

*Eggplant, tomato, coriander, cashew nuts, lime*

CHICKEN BAO - 23

*Pomegranate, spicy mayonnaise, Thai basil, cucumber, coriander*

TRUFFLE CANNELLONI - 32

*Black truffle, artichoke, foie gras, Parmesan*

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## MAINS

LOBSTER VOL-AU-VENT - 50

*White veal ragù, lemon, sage*

PACCHERI LILY'S - 28

*Tomato sauce, Parmesan, basil oil*

SPICY LOBSTER LINGUINE - 48

*Lobster, tarragon, chervil, tomato*

TERIYAKI SALMON - 35

*Lightly cooked salmon, sesame, pak choi, white rice*

ROASTED TURBOT FILLET - 40

*Beurre blanc, seasonal vegetables, mashed potatoes*

SEARED BLUEFIN TUNA - 38

*Sauce vierge, seasonal vegetables, mashed potatoes*

SUPREME OF POULTRY WITH MOREL SAUCE - 36

*Baby endives, carrot, Robuchon-style mashed potatoes*

DUCK BREAST & SEARED FOIE GRAS - 42

*Bigarade sauce, carrot, endive*

ANGUS BEEF HANGER STEAK WITH PEPPER SAUCE - 52

*Flambéed green peppercorn sauce, French fries, salad*

## TO SHARE

BLACK ANGUS RIB STEAK (1.2 KG – FOR TWO) - 156

*Shoestring fries, sauce of your choice, salad*

WHOLE RACK OF LAMB IN A HERB CRUST (FOR TWO) - 95

*Potato gratin, rich jus, green beans*

## SIDES

HEART OF LETTUCE 6

SEASONAL VEGETABLES 8

MASHED POTATOES – SHOESTRING FRIES 6

BÉARNAISE – PEPPERCORN – MOREL SAUCE 6

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## DESSERTS

PECAN MILLE-FEUILLE (to share) - 24

*Vanilla diplomat cream, pecan praline, salted butter caramel*

CRÈME BRÛLÉE - 12

*Madagascar vanilla*

CARAMELISED PINEAPPLE - 12

*Coconut & lemongrass ice cream, lime*

LILY'S DAME BLANCHE -12

*Chocolate sauce, cocoa crumble, whipped cream*

GIANT COOKIE (to share) - 24

*Vanilla ice cream, salted butter caramel, hazelnut*

WARM CHOCOLATE MOUSSE - 14

*Vanilla ice cream, salted butter caramel*

EXOTIC PAVLOVA - 13

*Mango, passion fruit, pineapple, kiwi, exotic coulis*

LILY'S COLONEL - 12

*Grapefruit & thyme sorbet, Timut pepper, vodka/mezcal/tequila*

(Chef's Twist: Clase Azul Reposado +25)

## DESSERTS COCKTAILS

TIRAMISU MARTINI 15

ESPRESSO MARTINI 15

ITALIAN COFFEE 15

LEMON PIE 15

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Restaurant

*Désirez-vous des renseignements sur la présence des allergènes dans nos plats ?*

*Nos responsables vous renseigneront volontiers*

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