STARTERS

Foie gras nougat with cacao, dried figs and hazelnut baguette	1040
Pan fried duck liver, baby artichoke, lemon jam and guanciale bacon	1000
Oysters served with shallot vinegar, tomato horseradish and lemongrass vinaigrette	155 per piece
Oysters plate chaud Florentine 6 pieces	930
T Spring Tivoli signature salad with scallop and pan-fried duck liver	990
Smoked salmon cannelloni, salmon caviar & grapefruit-fennel salad	890
Prawn Carpaccio, avocado and caviar	950
Escargot lûté “en cocotte” Serrano ham and Pastis from Marseille	1000
T Classic Caesar salad	600
Your choice of:	
Scallops / Smoked Salmon / Tiger Prawns	780

Kindly inform our staff prior to your meal of any dietary restrictions or allergic reactions you may have to assist our chefs consider your preferences and requirements.

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APRIL 2014

THE TIVOLI

SOUPS

Lobster bouillabaisse	560
Traditional gratinated French onion soup	490
Beef consommé “pot au feu”	520

MAINS

Duck breast in nut crust, turnips à l ´orange, garlic and anise-cardamom reduction	1220
Slow cooked Guinea fowl breast, braised leeks and truffle polenta	1330
Lamb shoulder 7o’clock, spiced lentil puree, tomato confit and exotic yoghurt sauce	1060
Mahi-Mahi from the charcoal grill, corn bread and ancho chilli-bell pepper tian	990
T Sea bass in dukkah crust, green peas in citrus nage	1800
Grilled salmon, brown butter, capers, croûton, red cabbage with lentil cream	1150
Spinach and parmesan ravioli, Jerusalem artichoke cappuccino with truffle	810
Soft poached egg, roasted root vegetables with cauliflower and walnut foam	770

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THE TIVOLI

FOR SHARING*

This meal is recommended for 3 people please allow 30 to 50 min prep cooking time

Snake River Farm
US Kurobuta pork chop *(1 kg)* 4280
Braised cabbage paupiette and potato duchesse, sauce colbert

This meal is recommended for 2-3 people please allow 30 to 50 min prep cooking time

Wisconsin Super Prime Rib eye
Tomahawk steak *(1.3-1.5 kg)* 5510
Buttered potatoes, mushrooms and bone marrow, sauce colbert

GRILLED*

Nebraska Angus Prime Tenderloin	180 gms	2570
Wisconsin Super Prime Rib eye	250 gms	2340
AUS Grass-fed Beef Tenderloin	180 gms	2060
AUS Grass-fed Beef Rib eye	300 gms	2060
AUS Grass-fed Beef Strip loin	300 gms	2060
AUS Bultarra Salt bush Half Rack of Lamb		2260
Chicken breast supreme		820
Double chicken breast supreme		1330
Darne of Salmon	220 gms	1100
King Prawns	5pcs	1170

Served with a choice of….

Mashed potatoes
Potato gratin
Roasted root vegetables
Truffle oil & white balsamic vegetables
Buttered vegetables
Garlic rice
Steamed rice

And a choice of…

Béarnaise sauce
Red wine sauce
Wild mushroom
Blue cheese sauce
Peppercorn sauce
Selection of mustards

HALAL

*NOT APPLICABLE FOR PRIVILEGE CLUB MEMBERSHIP DISCOUNT
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THE TIVOLI