

OFFICERS' MESS
POLO BAR

**CELEBRATING FORCE, FIERCE AND
UNSTOPPABLE, SO REMARKABLE – “WOMEN”**

7th - 15th March 2025

AMUSE BOUCHE

PRIME BEEF TARTAR

Toasted Baguette | Capers | Shallot | Gherkins Parsley | Egg Yolk

TO START

LOBSTER AND DEVONSHIRE CRAB TORTELLINI

Lobster Bisque | Beluga Caviar | Chives | Shaved Pecorino Romano

IN BETWEEN

MIMOSA RISOTTO WITH ROBIOLA

Carnaroli | Black Truffle | Hardboiled Egg | Parmigiano Reggiano

MAINS

JOSPER GRILLED PRIME USDA BLACK ANGUS FILLET

Buttered Haricot Verts | Chargrilled Maple Glazed Carrots | Chimichurri

OR

JOSPER SMOKED COD FISH, ATLANTIC

Butternut Squash | Veracruz Style Ragu

DESSERT

EARL GREY CHEESE CAKE

Dilmah Earl Grey Tea Leaves | Japanese Earl Grey Powder | Graham Cracker Base.

90++ PER PERSON



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