



# CORBEAUX

WINE & TEA HOUSE

## LUNCH

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### BAKERY & PANTRY

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BRIOCHE LOAF	lavender honey butter, lavender salt	\$9
LEMON BUTTER BOARD	lemon butter, lemongrass pistachios, dill, baguette	\$12
PÂTÉ PLATE	chicken p <sup>â</sup> te, raspberry szechuan rose jam, cashews, pickles, baguette (gf*)	\$16
SPICED GRAPE	herb goat cheese, spiced green grapes, french olives, baguette (gf*)	\$12
FRUIT CARPACCIO	asian pear, blood orange, green almond, stracciatella, citrus honey, shiso, olive oil	\$12

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### GARDEN

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BEET + PASSIONFRUIT	roasted beets, asian tzatziki, kumquat, charred snap peas, passionfruit (gf)	\$15
JAPANESE CAESAR	romaine lettuce, carrot, hamachi caesar dressing, furikake - \$8 add hamachi (gf)	\$15

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### SEA

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OYSTERS ON THE HALF SHELL	six fresh oyster of the day, lemon, fig berry green tea mignonette (gf)	\$22
KINILAW	hamachi yellowtail sashimi, calamansi, pickled serrano relish, cherry tomato (gf)	\$18
TIN FISH BOARD	sardine in hot peppers, baguette, assorted pickled and fresh vegetables, cr <sup>ê</sup> m <sup>é</sup> fraiche	\$21

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### LAND

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CHARCUTERIE	chef selection of 3 premium imported cheeses and meats, accompaniments, baguette (gf*)	\$42
VEGETABLE QUICHE	goat cheese, seasonal vegetables, creme fraiche, micro greens	\$15
DUCK SANDWICH	roasted duck, melted brie, red berry jam, micro mustard frill, baguette	\$16
SHAKSHUKA	spicy red curry tomato sauce, almonds, fresh herbs, two 62 degree eggs, baguette (gf*)	\$19
SHORT RIB	braised short rib, roasted seasonal vegetables, umami au poivre sauce, micro greens	\$24

# EXPERIENCES

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## CAVIAR

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Chef selection of premium domestic & imported caviar.

three caviar tasting \$85  
(includes a tasting of the caviar listed below)

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smoked trout roe \$35

siberian sturgeon \$85

polish osetra \$105

all caviar is served with blinis, potato chips, crème fraiche,  
green onions, chives

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## AFTERNOON TEA

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three tiered pastry and tea sandwich tower \$69  
honey tea cake, matcha blueberry cream puff,  
strawberries & cream shortbread cookie, rosemary  
lavender salted scone, raclette potato & mustard  
vol-au-vent, assorted seasonal fruit

radish + herb cheese tea sandwich

curry chicken salad sandwich

egg salad tea sandwich

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your choice of a large pot of tea

this experience is available through reservation only

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## DESSERT

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pandora's chocolate box \$18  
rotating handmade chocolate selection, genmaicha tea macaron, earl grey caramel

cake & cream \$15  
seared butter cake, miso popcorn ice cream, strawberry gelee,  
black sesame crumble, caramel tuille

olive & cocoa \$18  
rich chocolate mousse, chocolate shortbread, blood orange,  
olive oil sponge cake, yuzu caviar

affogato \$12  
vanilla ice cream poured over with espresso

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