

# Mahō Cafe

## THREE COURSE LUNCH MENU 12:00PM - 15:00PM

Duck breast bresola,  
creamed gorgonzola, pickled cherries,  
dark chocolate  
100

King trout tartar, creme fraiche,  
dill pickled cucumber, nasturtium capers,  
trout caviar  
100

Roasted tomato mousse,  
spinach bahji, pickled baby brinjal,  
herb yoghurt  
75

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Beef fillet, smoked ox tongue croquette,  
horseradish mash, heirloom beetroot,  
grilled scallions  
190

Pan roast pork loin steak,  
salt baked kolrabi, red cabbage,  
fermented apricots, crackling  
150

Spelt risotto, tenderstem broccoli,  
mushrooms, goats cheese,  
hazelnuts, edamame beans  
110

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Classic creme brulee  
with shortbread  
60

Iced hazelnut parfait,  
mango sorbet, raspberry sauce  
60