

# Chez Boss & Fils

## ENTRÉES

### OYSTERS

#### ON ICE

Smoked jalapeno pepper  
sauce, lemon, shallot  
mignonette, marinated ginger

6 for \$26

12 for \$42

#### HOT

Spinach, cream and  
parmesan, Boss style

6 for \$27

12 for \$48

### TROUT TARTAR

Homemade fresh ginger  
mayonnaise, lemon cream,  
puffed rice, black garlic emulsion  
and Sri Racha

\$24

### CAULIFLOWER TABOULEH

Tomato, cucumber, feta cheese,  
and lime, fresh herbs and sumac  
vinaigrette

\$22

### FRIED CALAMARI

Candied garlic mayonnaise, salsa  
verde, green onion julienne and  
lemon

\$24

### OCTOPUS CEVICE

Marinated pepper, calamansi gel,  
white bean hummus and  
candied kumquat

\$27

### GNOCCHI À LA

#### PARISIENNE

Mushroom, green onion,  
shrimp, and cream

\$24

### BEEF CARPACCIO

Asian mayonnaise, pesto,  
arugula and Parmesan cheese

\$23

### CHICKEN LIVER MOUSSE

Flavoured with cognac and port,  
country toast, gherkin and  
maple and honeyberry chutney

\$21

### HOME-SMOKED SALMON

Apple gel, pickled daikon,  
toasted bread and blueberry  
confit

\$26

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## MAIN COURSES

<b>ÎLE DE LA MADELEINE</b> <b>SCALLOPS SAUTEED WITH</b> <b>FROTHY BUTTER</b> Shitake, cream, brandy and herbs	<b>\$44</b>	<b>HOMEMADE SAUSAGE</b> Chanterelle, porcini, cranberry and Louis d'Or	<b>\$40</b>
<b>ANGUS PRIME RIB 3A</b> Matured and roasted on the bone, veal glazed with red wine	<b>\$149</b> For 2	<b>BRAISED PORK CHEEK</b> Bacon, maple syrup and wild mushroom	<b>\$39</b>
<b>TEMPURA ROBALO</b> Black bean and fresh garlic flower sauce	<b>\$80</b> For 2	<b>LAMB SHOULDER</b> Confit for 12 hours, flavoured with sun-dried tomato, garlic and rosemary	<b>\$44</b>
<b>RICOTTA CAVATELLI</b> White wine sauce, green asparagus, cherry tomatoe wild mushroom, Parmesan cheese and pine nut	<b>\$38</b>	<b>BEEF MACREUSE</b> Winemaker's style sauce, bacon and caramelised pearl onion	<b>\$42</b>

**CATCH OF THE DAY**

**Market price**

All our courses are served with vegetables, depending on market availability

**OUR GUILTY PLEASURES... BY WORD OF MOUTH**