



# CELEBRATING THE DELICATE FLAVOURS OF NORWEGIAN CUISINE

Taking inspiration from the shores of Norway where to forage all that grows in the wild, or hunting and fishing too, Norwegian dishes comprise a wonderful blend of hearty substance and delicate layers of flavours. It's this pride in using what's naturally offered by the earth and sea, that forms the backbone of Norwegian cuisine, and the inspiration for the menu at Nordlys.



## **APPETISERS**

## Hand Carved Locally Smoked Salmon

Soda bread, horseradish cream, cucumber and red onion pickle

#### Wild Sloe and Garlic Venison Salami

Red onion marmalade, toasted sourdough and watercress

#### Grilled Norwegian Langoustines ®

Seaweed butter and lime

## Deep Water Shrimp

Dill crème fraîche, salmon roe and toasted rye

#### Roasted Forest Beetroot ® 🛭

Soured cream and hazelnuts



## ENTRÉES

#### Roasted Sognefjord "Glitne" Halibut ®

Slow cooked fennel with harissa, cocotte potato, saffron cream sauce

#### Fjord Duck Breast ®

Braised red cabbage, baked apple, juniper jus, Nordic root purée, lyonnaise potatoes

#### Roasted Barents Sea Cod ®

Potato purée, horseradish and herb butter, seaweed seasoned peas and celeriac

#### Wild Reindeer Pie

Native mushrooms and local blue cheese, truffle potato purée

#### Spiced Roasted Hispi Cabbage

Celeriac purée, heritage carrots, potato dumplings, Jarlsberg cheese sauce 😵

## Norwegian Seafood Platter for Two

Lobster, mussels, langoustines, Barents Sea king crab, scallop ceviche and Greenland prawns

US\$30 supplement

#### SIDES

Grilled tender stem with grilled lemon and butter ®
Buttered asparagus, hazelnuts and lemon ®
Cauliflower cheese, crispy onions
Maple glazed heritage carrots ®

## DESSERTS

## Trio of Norwegian Desserts

Tilslørte Bondepiker, Apple fool, Salted Caramel and Ginger 

Spiced Chocolate and Almond Tart, Caramelised Orange 

Vanilla Cream Cheese Parfait, Oat Crumble, Douglas Fir and Cherry Gel 

✓

Forest Blueberry Brülé Lingonberry Madeleine &

# Selection of Artisan Cheese and Biscuits

Honeycomb, grapes and chutney

## SWEET WINE

	US\$
<b>Late Harvest Sauvignon Blanc</b> - 75 ml Viña Morandé, Casablanca Valley, Chile	8.00
<b>Muscat de Rivesaltes</b> - 75 ml Els Pyreneus, Languedoc - Roussillon, France	8.50
Noble Riesling - 75 ml Framingham, Marlborough, New Zealand	11.00



# SPARKLING SWEET WINE

	US\$
<b>Moscato d'Asti</b> - 150 ml Fratelli Antonio e Raimondo, Piedmont, Italy	9.00
FORTIFIED WINE	US\$
	ΟΟΦ
Tawny Port 20 Year Old - 75 ml Sandeman, Portugal (C)	11.00
Madeira Malmsey 10 Year Old - 75 ml Blandy's, Portugal (7)	12.00

## COFFEE AND TEA

15.50

Sherry Pedro Ximénez Viejo Triana - 75 ml

## Union Hand-Roasted Coffee

Bodegas Hidalgo, Spain (9)

Espresso, Macchiato, Americano, Cappuccino, Latte, Flat White

# Tea Forté

Signature Pyramid

