



CLOUDS
AT THE CARLTON

~ENTRÉES~

*Marinated Buffalo Mozzarella, Plum Tomato Carpaccio,
Black Olive Tapenade, Rocket, Balsamic Reduction*

*House cured Salmon, Watercress Blini,
Cucumber and Vodkas shot, Horseradish mayo*

*Foie gras terrine, Calvados jelly,
Toasted brioche, A la greque vegetables.*

*Pan fried scallops, Lime mousseline,
Spring onion salad, Pickled ginger jus*

*Cream of parsley and potato, roast garlic oil,
Parmesan croute*

*Tempura of Dublin Bay Prawn,
Wasabi aioli, Mango jam, Asian salad*

*Warm salad of Baby vegetable With wild mushrooms,
Poached hen's egg, Truffle vinaigrette*

*Salad of Smoked Chicken,
Mesclun leaves, Roast Peppers, Confi of Cherry Tomato, Parmesan shavings, Beetroot
reduction*

10% Service charge will be added to parties of 8 and more

