

Campton Place Bistro

Snacks to Share

Ounce of Caviar Russian Imperial Osetra	195.00	Traditional Prawn Cocktail	18.00
Spicy Tuna Tartare Radish, Avocado & "Roomali" Crisp	22.00	Foie Gras Torchon Blueberry "Ketchup," Hazelnut & Arugula	21.00
Cornet of French Fries	9.00	Smoked Salmon Brioche Served with Mixed Greens	20.00
Crispy Calamari with Honey Mustard Sauce	17.00	✓ Chef's Daily Artisan Cheese Selections: 3 Pieces.....	17.00
		5 Pieces.....	22.00

Salads and Soups

✓ Organic Mixed Greens with Balsamic - Walnut Vinaigrette	12.00	✓ Soup of the Day	14.00
Classic Caesar Salad with Croutons & Marinated Anchovies	14.00	Classic French Onion Soup with Gruyère Cheese & Croutons	14.00
add Pan-Roasted Chicken Breast	19.00	Home-Made Chicken Noodle Soup	14.00
Campton Cobb with Local Greens, Chicken, Avocado, Bacon & Blue Cheese	19.00		

Classics

Aged New York Steak with French Fries & side of Mixed Greens	37.00	Campton Place Cheeseburger with French Fries or Salad	23.00
Roasted Fulton Farms Chicken Breast with Vegetables & Potato Puree	25.00	✓ Market Vegetables & Lentil Burger Cheddar Cheese & Warm Spices Served with French Fries or Salad	19.00
Fish of the Day with Market Vegetables & Lemon Butter	28.00		
Spaghetti Bolognese	25.00		

Spice Route Dishes

✓ Masala Yoghurt Croquettes with Chili Aioli & Spiced Chips	17.00	✓ Paneer & Mushroom Curry* Pressed Indian Cheese & Mushrooms in a Spiced Cashew Nut Broth	25.00
Grilled Spiced Chicken Sandwich Served with Mint Yoghurt & French Fries	19.00	Kerala Fish Curry* Coconut, Black Mustard, Fresh Turmeric & Curry Leaves	25.00
Tandoori Lamb Seekh Kebab Wrap Mint, Red Chili Aioli & Homemade Potato Chips	19.00	Chicken Curry Tomato Gravy with Fenugreek Leaves	25.00

* All Curries are served with Steamed Basmati Rice, Mini Pappadam & Pickled Mango

Desserts

Homemade Mascarpone Tiramisu with Chocolate Ice Cream	10.00	Valrhona Hot Fudge Sundae, with Vanilla Whipped Cream & Coconut	10.00
Caramelized White Chocolate CheeseCake with Passion Fruit Sorbet	10.00	Chocolate-Walnut Cake, with Tahitian Vanilla Ice Cream	10.00
Tahitian Vanilla Crème Brûlée, with Vanilla Whipped Cream & Berries	10.00	Home-Made Cookies	10.00
		Selection of Seasonal Sorbet & Ice Cream	10.00

✓ = Vegetarian

As part of Healthy San Francisco, a 6% surcharge will be added to each check

*Automatic 20% gratuity will be levied on parties of 5 or more guests.

**Before placing your order, please alert your waiter to your food allergy or special dietary need.