

Sup.

APPETISERS

Pig's Head Croquette Pickled Onion. Cornichon. Caper Mayo (1pc) 8

Duck Liver Parfait. Quince, Charred Bread 10

Blue Swimmer Crab. Parmesan Pikelet. Charred Corn. Mustard Emulsion 8

Pork Belly Apple Xo Sauce. Scratchings 8

2 COURSE 65

3 COURSE 79

6 COURSE TASTING MENU 99

ENTRÉE

Seared Hokkaido Scallops. Preserved Lemon & Pea Risotto. Prawn Bisque Beef Carpaccio Wrapped Oyster. Fermented Tomato. Jalapeno. Bonito Mayo Egg Yolk Ravioli. Spinach. Ricotta. Sage Butter Oxtail Lasagne. Pickled Kohlrabi. Spinach. Horseradish

MAIN

Hibachi Grilled Market Fish. Salsa Verde. Lemon

Beef Wellington. Potato Puree. Bordelaise

Duck. Beetroot.cabbage. Hash

Ricotta Gnocchi. Saint Agur Blue. Orange. Walnut

De-Boned Maryland Of Chicken. Pilaf. Turmeric & Lemongrass Curry Sauce. Rava Dosa

VEGETABLES & SIDES

Chargrilled Hispi Cabbage. Whipped Tofu. Sesame. Chilli Oil

12 Hand Made Potato Straws. Egg Yolk. Truffle

Roasted Cauliflower. Bean Puree. Chimmichurri

Potato Puree, Shallot, Garlic Butter

Turkish Baby Carrots. Yoghurt. Dill. Kale

DESSERT

Miso Caramel Tart, Warm Apple, Crystalized Chocolate

Sable Crumb. Poached Rhubarb. Roasted Rice Ice Cream. Granitas Of White Chocolate.

Apple & Rhubarb

Selection Of Cheeses. Housemade Seed Crackers, Lavosh. Quince

Warm Milo Fondant. Cherry Ice Cream. Meringue