

THE CHEF'S TABLE

FIVE COURSES

TO START:
COPPA, TRUFFLE
SALT & VINEGAR
THREE CHEESE

RAW SCALLOP, APPLE, BISQUE, THAI BASIL, LIME

—

WATERLOO, CUORE DEL VESUVIO, BLACK TRUFFLE

—

GIGHA HALIBUT, ONION, CHIVE, ARTICHOKE

—

GALLOWAY BEEF, CARROT, PINE NUT, GARLIC

—

61%:33% CHOCOLATE

TO FINISH:
PASSIONFRUIT
RAS EL HANOUT

JUNE 2022

THE CHEF'S TABLE

EIGHT COURSES

TO START:
COPPA, TRUFFLE
SALT & VINEGAR
THREE CHEESE

RAW SCALLOP, APPLE, BISQUE, THAI BASIL, LIME

—

POTATO, CAVIAR, SEAWEED, CHAMPAGNE

—

WATERLOO, CUORE DEL VESUVIO, BLACK TRUFFLE

—

GIGHA HALIBUT, ONION, CHIVE, ARTICHOKE

—

GALLOWAY BEEF, CARROT, PINE NUT, GARLIC

—

CHEESE SELECTION

—

CITRUS, TEQUILA

—

61%:33% CHOCOLATE

TO FINISH:
PASSIONFRUIT
RAS EL HANOUT

JUNE 2022