

CHEF'S TABLE



SAMPLE MENU 5 COURSE

House cured salmon, fresh lychee, kaffir lime, buttermilk

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Burrata, red William Pear, cobnut

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Stone bass, Sandy carrot, pinenut, shimeji mushroom

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Lamb rump, baby beetroot, chimichurri

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Chocolate nougart, raspberry, hazlenut

CHEF'S TABLE



SAMPLE MENU

7 COURSE

House cured salmon, fresh lychee, kaffir lime, buttermilk

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Burrata, red William Pear, cobnut

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Barbary duck breast, Mirabelle plum, fine beans

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Stone bass, Sandy carrot, pinenut, shimeji mushroom

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Lamb rump, baby beetroot, chimichurri

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Fresh figs, milk ice cream, fresh honeycomb

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Chocolate nougart, raspberry, hazlenut