

DINE & DREAM MENU

Select one dish from each course

STARTERS

Coal Roasted Leek

Truffle emulsion - Leek guacamole - Cocoa

Grilled Scallop

Scallop mousseline - Filled morel - White asparagus

Beef Tartare

Egg yolk jam - Red wine sauce - Basque Chilli

MAINS

Celeriac Tempura

Fermented beans - Tempeh - Tofu bottarga

Pan fried Pike-perch

Artichokes - Barigoule sauce - Lovage

Lamb Porchetta

Wild garlic - Carrots - Lamb sauce

DESSERTS

Rhubarb Vanilla

Poached rhubarb - Creme fraiche mousse - Vanilla crumble

Croissant Reborn

A rich, creamy ice cream made from repurposed croissants and toasted milk anglaise, with notes of vanilla and toffee.

ADD ON SPOT

Tomato Gazpacho 125/pc

Roasted tomatos - Cured mackerel - Thai basil

Champagne & Caviar 565

Just Caviar 425/10gr

Cava & Magellan Oyster 195

Oyster only 65/st

