SALT& SØUL

[SELECT ONE STARTER]

Cauliflower

Cauliflower poached in aromatic stock, roasted till tender and crowned with toasted quinoa.

Pickled Tomato Salad

Vibrant greens and juicy grapes, layered with yuzupickled tomatoes and a floral chrysanthemum gastrique.

Savoury Chicken Beignet +\$1

Charcoal beignet filled with seared chicken, pancetta and mushroom.

Prawn Fritto +\$1

Succulent prawn wrapped in feuille de brick, fried to a shattering crisp.

[SELECT ONE MAINS]

Aglio Olio

A minimalist classic of garlic, Espelette chilli, and extra-virgin olive oil.

Carbonara

Pancetta, Parmesan, and silky egg yolk tossed through hot pasta.

Spaghetti allo Scoglio +\$2

A seafood medley of fresh squid, mussels and succulent prawns.

Beef Bourguignon +\$2.5

Braised chuck roll in red wine with pearl onions, carrots, mushrooms and jus.