

4 COURSE SET MENU

4-course 128 | Wine Flight 68

Kaviari Kristal Caviar +150
30g Blini, Crème Fraiche

APPETISER

Cured Hamachi
Pomelo, Radish, Jalapeño, Tomato Ponzu

Quinoa Salad
Beetroot, Pear, Lime Dressing

Lobster & Avocado
Cucumber, Tomato, Sweet Corn, Yuzu

Foie Gras +10
Spiced Carrot, Bonito, Apple, Hazelnut

2017 Chablis 'La Manufacture' Burgundy France

INTERMEDIATE

Courgette Soup
Avocado, Feta, Sansho Crouton

2017 Sancerre Domaine du Nozay, Loire Valley, France

MAINS

Crab Spaghettini
Scallop, Squid Ink Pasta, Capers, Garlic

Rhug Estate Lamb Neck
Shiitake Mushroom, Chicory, Tosaka Seaweed

Dingley Dell Pork Belly
Chorizo, Fregola, Fennel, Tomato

Rangers Valley, Black Onyx, Australia, MB3 +20
Strip 200g Asparagus, Truffle Sauce

2013 Gevrey Chambertin 'La Gibryiotte', Burgundy, France

DESSERTS

Chocolate Brulee
Blackberry, Speculoos Biscuit,
Cocoa Sponge

Matcha Fudge
Sea Salt, Grape, Mochi Jelly,
Citrus Sorbet

2012 Sauternes 'Carmes de Rieussec', Bordeaux, France

SIDES

House Salad
Baby Gem, Endive, Ginger Honey Dressing

Roasted Mushroom
Parsley, Garlic

Hokkaido Corn
BBQ, Butter

Asparagus
Rapeseed Oil, Yuzu

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.