



CHEF'S TASTING VEGETARIAN MENU

4-COURSE: 198 PER PERSON

WINE FLIGHT 128

BURRATA

Heirloom Tomato, Basil Pesto

*Champagne, Pommery Brut Royal,
Côtes des Blancs – Montagne de Reims, France NV*

.

BEETROOT

Orange, Pomegranate & Roasted Pine Nuts

Pinot Grigio, Matteo Braidot, Friuli-Venezia Giulia, Italy 2022

.

HISPI CABBAGE

Ginger, Apple, Hazelnut

Pinot Noir, Joseph Faiveley, Bourgogne, France 2023

.

PIÑA COLADA

Compressed Pineapple, Lime Curd, Malibu Coconut Foam, Pineapple Sorbet

Moscato d'Asti, Ruffino, DOCG, Piedmont, Italy, 2024



Vegan

Discounts are not applicable (excluding Accor Plus Explorer)

Please advise us of any special dietary requirements including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.