

# EXECUTIVE MENU \$388

# Starters

## ATLANTIC COD GAZPACHO

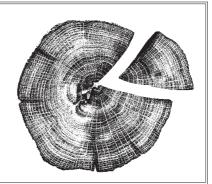
SLOW COOKED SALT COD, PARSELY PUREE MARINATED VEGGIES, GAZPACHO SOUP

# GRILLED COURGETTES

SOFT QUAIL EGGS, ALMONDS MARJORAM SAUCE

#### SEARED NORDIC SALMON

FRIED AUBERGINE PUREE, SALMON EGGS SHISO, PICKLED ENOKI MUSHROOMS



# MAINS

# SPRING PEA AND BUTTER BEAN RAGU

CRISPY ARTICHOKE, GRILLED ONION, FRESH GRATED SCAMORZA, SHOOTS & FLOWERS

### MUSSEL AND NDUJA SOPRESINI

SAFFRON AND CRISPY BREADCRUMBS

# OKINAWA PORK LOIN

FENNEL AND HARRISA KETCHUP, FENNEL REMOULADE, PORK & SAGE SAUCE

# MR. WHIPPY ICE CREAM

ETON MESS STYLE HONEYED STRAWBERRIES, MINTED FRESH RASPEBERRIES, PINK PEPPERCORN MERINGUES

# HONG KONG ICED LEMON TEA

SWEET LEMON CURD, JASMINE TEA SORBET, PASTRY CRISP VANILLA CREAM & LEMON THYME

# JAFFA CAKE

CHOCOLATE & PRALINE BISCUIT, VANILLA SPONGE, ORANGE JELLY & CHOCOLATE MOUSSE

COFFEE OR TEA

Sweet Treats

