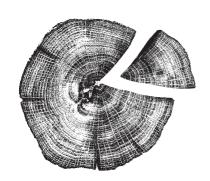


THE LUNCH



Starters

BEEF TARTARE

ROASTED CELERIAC, BUTTERMILK RANCH PICKELED SHALLOTS & CRISPY POTATO

TORCHED SCALLOPS +\$48

HONEY ROASTED CARROT PRESERVED LEMON DRESSING AND DILL SALAD

ROASTED CAULIFLOWER

PICKLED GRAPES, CAULIFLOWER AND YEAST PUREE, CAPERBERRIES & MINT



MAINS

RISOTTO 3.0

FRESH PEAS AND LEMON RISOTTO. BURATTA, BASIL AND EGG YOLK PUREE

FRESH WATER BASS

LOCAL PUNTARELLE CHICORY. ANCHOVY AND SALMORIGLIO DRESSING

MUSSEL & WHITE WINE SOPRESINI

NDUJA CREAM SAUCE, SAFFRON AND BREADCRUMBS

MACAU TAMARIND BRAISED OKINAWA PORK BELLY CRISPY FRIED NOODLES. THAI BASIL AND FRIED GARLIC SALAD



Sweet HONEYED STRAWBERRIES SWEET LEMON CURD PINK PEPPERCORN MERINGUE JASMINE TEA SORBET

VANILLA CREAM

