

SIMPLE YET COMPLEX...
Summer Menu 2019

Executive Chef
Kirk Westaway

#ReinventingBritish





Kaviari

Beluga Imperial Caviar

From the "Huso Huso" sturgeon.

The most prestigious & rarest of all caviars.

The eggs have a very thin membrane and burst easily in the mouth.

Buttery and delicate flavours with an amazing length on the palate,

16 years nurturing.

50gm Tin \$1000

Rare and limited supply

Kristal Caviar

From the sturgeon *Acipenser Schrenki*.

This is the finest caviar of chefs and connoisseurs.

Deep golden colour, firm in texture and exhibiting classic nutty flavours.

Grains are matured in Parisian laboratories and then presented
in individually-numbered tins.

Each tin is unique, the caviar an invitation to pleasure.

Each tasting a moment of pure enjoyment, magical,
sensual and unforgettable.

30gm Tin \$160

50gm Tin \$250

125gm Tin \$500

#ReinventingBritish
LUNCH

SUMMER BEANS

Quinoa

*Eggs in an egg...

CONFIT OF COD

English pea

SALT MARSH LAMB

Shepherd's pie

TRUFFLE BARON BIGOD

(Supplement \$15)

IVORY CARAMEL

Chocolate

4 or 5 Course menu \$98 / \$138

Flight of 3 wines \$68 Flight of 5 wines \$98

Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.

Traces of nuts and dairy may remain in our dishes.

#ReinventingBritish
VEGETARIAN LUNCH

SUMMER BEANS

Quinoa

*Egg in an egg...

BRAISED BARLEY

English pea

GAPERON & MANUKA

Leek broth

TRUFFLE BARON BIGOD

(Supplement \$15)

IVORY CARAMEL

Chocolate

4 or 5 Course menu \$98 / \$138

Flight of 3 wines \$68 Flight of 5 wines \$98

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JAAN BY KIRK WESTAWAY

Welcome to JAAN by Kirk Westaway, a celebration of Great English heritage presented through the art of dining.

Here at JAAN, Modern British signatures are reinterpreted through references from my childhood and elevated by some of my earliest culinary memories.

Your menu today has been delicately crafted and features ingredients from my home country in Devonshire, England; staying close and true to the provenance of my seaside upbringing.

My philosophy is and has always been to serve English food, reverence to centuries worth of cultural heritage.

I invite you on this journey with me;
our Restaurant Manager, Simone Macri;
our Wine Butler, Gary Low;
and the rest of the JAAN team, to encounter a new experience of fine British fare.

May you be delighted by our epicuriosities.

Enjoy!!

REINVENTING BRITISH

A Gastronomic delight featuring 6 of my dishes,
created using the highest quality sustainable
and seasonal produce from the UK and around the globe.

6 course menu \$158

Wine pairing \$120

◆ This menu is designed to be enjoyed by all guests at the table ◆

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