

SIMPLE YET COMPLEX...  
Summer Menu 2019

Executive Chef  
Kirk Westaway

**#ReinventingBritish**



## 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!!



## 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 favourite 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**

### MAJESTIC IRISH OYSTER

Caviar

*2018 Ministry of Clouds Riesling, Clare Valley, Australia*

### ENGLISH GARDEN

*2017 Pieropan Soave Classico, Veneto, Italy*

### GRILLED SCALLOP

Baked onion

*2015 Louis Moreau Chablis Grand Cru 'Blanchot', Burgundy, France*

### Eggs in an egg...

*2015 Torres Milmanda Chardonnay, Conca de Barbera, Spain*

### POACHED SNAPPER

English pea

*2013 Nyetimber Blanc de Blanc, Sussex, England*

### SCOTTISH LANGOUSTINE

Violin courgette

*2013 Claude Dugat Charmes-Chambertin Grand Cru, Burgundy, France*

### BAKED PIGEON

Blackberries

*2016 Kanonkop Pinotage, Stellenbosch, South Africa*

### BRITISH CHEESE SELECTION BY NEIL'S YARD

(Supplement \$25)

### IVORY CARMEL

Chocolate

*2011 Garbole 'Hestremo' Recioto della Valpolicella, Veneto, Italy*

8 course menu \$268

Wine pairing \$220

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.

**HEIRLOOM TOMATO**

Basil

*2011 Schloss Schonbonn Riesling Kabinett, Rheingau, Germany*

**ENGLISH GARDEN**

*2015 Pieropan Soave Classico, Veneto, Italy*

**GREEN ASPARAGUS**

Warm brown butter mayonnaise

*2015 Pietracupa Fiano di Avellino, Campania, Italy*

**Egg in an egg...**

*2015 Torres Milmanda Chardonnay, Conca de Barbera, Spain*

**BRAISED BARLEY**

English pea

*2013 Nyetimber Blanc de Blanc, Sussex, England*

**VIOLIN COURGETTE**

Capsicum

*2013 Claude Dugat Charmes-Chambertin Grand Cru, Burgundy, France*

**GAPERON & MANUKA**

Leek broth

*2016 Kanonkop Pinotage, Stellenbosch, South Africa*

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