



SAMPLE MENU

OYSTER AND MIGNONETTE 4.5EA	HOUSE MARINATED OLIVES 8
HOUSE BREAD & BUTTER 5	POTATO SCALLOPS & SCALLOP SALT 8
SWEET AND SPICY ALMOND 5	DAILY SLIDER 18

FROM THE GARDEN, PADDOCK AND OCEAN

ROASTED CAULIFLOWER, HONEY SUMAC YOGHURT, PINE NUTS 12
CABBAGE, PECORINO, MINT SALAD 9
BEEF TARTARE, CONFIT EGG YOLK, ANCHOVY CRISP 18
COS, GREEN APPLE, SOY BEAN 9
CURED KINGFISH, MACADAMIA, FINGER LIME 22
TOMATO TARTE TARTIN, BLACK GARLIC, STRACCIATELLA, OLIVE 21
PORK FAT POTATOES 9
CHEESE PLATTER, ONE OR THREE 12/27
CHARCUTERIE SELECTION 28
PUMPKIN, MISO AND SUNFLOWER EMULSION 28
GREEN LIP ABALONE, SMOKED PORK, GINGER CUSTARD 25
GRILLED PRAWNS, XO SAUCE 25
CUMIN LAMB BELLY, PICKLED SHIITAKE, RADISH 22
CRISPY PORK BELLY, TAMARIND PLUM SAUCE, TURNIP, ROASTED PLUM 39
MARKET FISH, VANILLA JERUSALEM ARTICHOKE, PICKLED APPLE 39
GLAZED SHORT RIB, KIMCHI, ROASTED NASHI PEAR 39

smaller FEAST MENU

a smaller shared meal featuring our favourite dishes
65 PER PERSON

larger FEAST MENU

a larger shared meal featuring our favourite dishes and dessert
80 PER PERSON

DESSERT

POACHED APPLES, WHITE MISO ICE CREAM, PASSIONFRUIT PARFAIT 15
"SNICKERS" SALTED CARAMEL, MILK CHOCOLATE, PEANUT GLACÉ, HONEY ICE CREAM 15
STRAWBERRY GUAVA, MANGOSTEEN, WHIPPED COCONUT 15
FRESH FIGS, WHITE CHOCOLATE CREMEUX, HONEY SNOW, RASPBERRY 15