



• SIGNATURE •

Appetizer

Peruvian Asparagus Declination (v)

Celery root crèmeux, stuffed morels, hazelnut crumbs

Atlantic Sea Scallops & Caviar Oscietra

Cauliflower cream, grenobloise sauce, croutons

Soup

Summer Squash & Confit Pepper Veloute (v)

Brie fritters, chevre, herb oil

Russet Potatoes & Leeks Veloute

Blue swimmer crab, turmeric, silvered almonds

Pasta

Hand Cut Tagliatelle with Field Mushrooms (v)

Ricotta fondue, oyster elm, tempura crisp

Sous Vide Chicken & Activated Charcoal Cappellacci

Chicken quenelle, black truffle essence

Risotto

Split Peas wild Garlic with Aged Pecorino & Carnaroli (v)

Stracciatella, pine nuts, red vein sorrel

Split Peas wild Garlic with Aged Pecorino & Carnaroli

Coppa ham, pine nuts, red vein sorrel

(V) is for vegetarian. Wines will be served one glass per course.

We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

Limoncello Sorbet

Main Course

Sicilian Caponata Vegetables in Lasagna (v)

Arugula pesto, pickled tomato, salsify chips

Torched Norwegian Salmon Fillet

Tomato and Basil relish, charred spring onion, whole grain mustard

Chevre Crusted Lamb Loin Fillet

Butternut fondant, jumbo asparagus, Kalamata olive and basil jus

Dessert

Passion Orange Panna cotta

Classic Vanilla panna cotta, orange blossom, passion boba

Java Cranberry

*Java single origin chocolate parfait with cranberry confit
and Cocoa rum ice cream*

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