

Convivial

STARTERS

CHARCUTERIE

Served with Crostini, Pickled Red Onions and Cornichon

Pork and Truffle Pâté 24

Duck Rillettes 24

COLD CUTS

Served with Green Castelvetrano Olives, Pickled Red Onions and Cornichon

Ibérico Chorizo

Parma Ham

Coppa

CHEESE

Served with Crostini, Shine Muscat Grapes, Quince Jam and Candied Walnuts

Fourme de Montbrison

Comté

Cabécou

Truffled Honeycomb 5

MARINATED OLIVES

Roasted Peppers, Pearl Onions

GOURMET HOUSE

OSCIETRA CAVIAR, 30g

Sustainably Farmed Polish Oscietra, Waffles, Crème Fraîche

HYOGO OYSTERS

Choice of Pink Peppercorn Mignonette, Wasabi-Tsuyu or Lemon Wedges

36 / 70

POTATO HASH STICKS

Gruyère, Roasted Goma Mayonnaise

NGOH HIANG

Sambal Belacan, Sweet Sauce

TAKO KARAAGE

Yangnyeom, Toasted White Sesame

CRISPY AMAEBI

Fragrant Spicy Peppercorns

SAVOY CABBAGE & MUSHROOMS

Porcini, Chanterelle, Trompette, Sous-vide Egg, Parma Crisps, Shio Kombu, Bottarga

FROG LEGS

Garlic Butter, Lemon, Paprika

CRAB CAKES

Pineapple Salsa, Tartare

MAINS

PRAWN & PORK TORTELLINI

Prawn and Lobster Bisque, Chicharrón, Sakura Ebi

GUINEA FOWL

Guinea Fowl Jus, Carrot Purée, Haricots Verts

Half / Full

45 / 85

DESSERTS

APPLE CRUMBLE GELATO

10

YUZU BRÛLÉE TART

10