

Convivial

STARTERS

CHARCUTERIE

Served with Crostini, Pickled Red Onions and Cornichon

Pork and Onion Pâté 24

Pork Rilette 24

Duck Rilette 24

COLD CUTS 30

Served with Green Castelvetroano Olives, Pickled Red Onions and Cornichon

Ibérico Chorizo

Parma Ham

Coppa

CHEESE 34

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

Fourme de Montbrison

Comté

Cabécou

Truffled Honeycomb 5

MARINATED OLIVES 8

Roasted Peppers, Pearl Onions

GOURMET HOUSE 110

OSCIETRA CAVIAR, 30g

Sustainably Farmed Polish Oscietra, Waffles, Crème Fraîche

HYOGO OYSTERS 36 / 70

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

POTATO HASH STICKS 12

Gruyère, Wasabi Aioli

NGOH HIANG 20

Sambal Belacan, Sweet Sauce

TAKO KARAAGE 18

Yangnyeom, Toasted White Sesame

CRISPY AMAEBI 12

Fragrant Spicy Peppercorns

SAVOY CABBAGE & 20

MUSHROOMS

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

FROG LEGS 24

Garlic Butter, Lemon, Paprika

CRAB CAKES 28

Pineapple Salsa, Tartare

MAINS

CANADIAN LOBSTER 42

MAC & CHEESE

Cavatelli, Sancho Pepper, Lemon

PRAWN & PORK TORTELLINI 30

Prawn and Lobster Bisque, Chicharrón, Sakura Ebi

GUINEA FOWL

Guinea Fowl Jus, Carrot Purée, Haricots Verts

Half / Full 45 / 85

PLEASE ENQUIRE WITH US FOR
OUR DESSERTS SELECTION