

# Convivial

---

## STARTERS

### CHARCUTERIE

*Served with Crostini, Pickled Red Onions and Cornichon*

Pork and Truffle Pâté 24

Duck Rilette 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, Fig Jam and Candied Walnuts*

Fourme de Montbrison

Comté

Cabécou

Truffled Honeycomb 5

### GREEN OLIVES

*Pitted*

### GOURMET HOUSE

#### OSCIETRA CAVIAR (30g)

*Sustainably Farmed Polish Oscietra, Waffles, Crème Fraîche*

HYOGO OYSTERS (6 / 12 pcs) 36 / 70

*Choice of Pink Peppercorn Mignonette or Lemon Wedges*

### POTATO HASH STICKS

*Gruyère, Roasted Goma Mayonnaise*

### NGOH HIANG

*Sambal Belacan, Sweet Sauce*

### TAKO KARAAGE

*Yangnyeom, Toasted White Sesame*

### CRISPY AMAEBI

*Fragrant Spicy Peppercorns*

### BLACK SEA BASS FINGERS

*Tartare, Lemon*

### CRISPY PORK JOWL CONFIT

*Sweet Chilli-Mustard*

### SAVOY CABBAGE & MUSHROOMS

*Seasonal Mushrooms, Sous-vide Egg, Parma Ham, 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 (1.3kg)

*Guinea Fowl Jus, Carrot Purée, Haricots Verts*

Half / Full

45 / 85

### WHOLE ROASTED SEA BREAM (1.1kg)

*Tomato Chutney, Snap Peas, Kombu Mashed Potatoes, Almond Flakes*

PLEASE ENQUIRE WITH US FOR OUR  
DESSERTS SELECTION