



5 Course Menu

Foie gras mousse, kohlrabi,
elderflower, basil, raspberry powder
(GF)

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Choice of
Zucchini, burrata, duck prosciutto,
hazelnut, Espelette pepper
Ⓡ (GF)

Or

Scampi tartar, caviar, fennel, citrus, coriander
(GF)

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Quail and rabbit tortellini, pumpkin, apple,
pepitas, jus gras
Ⓡ

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Choice of
Glacier 51 toothfish, fennel, sauce bouillabaisse,
crispy chorizo
(GF)

Or

Wagyu rib eye, mushroom, eggplant,
spring onion, black garlic
Ⓡ (GF)

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Choice of
Blackberry sorbet, nectarine,
pistachio custard, lemon balm
Ⓡ (GF)

Or

Blood plum, cream cheese panna cotta,
chocolate ganache
Ⓡ (GF)

\$135 per person

Ⓡ Denotes sourced
within the radius of 100 miles,
with 80% local or regional ingredients



7 Course Menu

Foie gras mousse, kohlrabi,
elderflower, basil, raspberry powder
(GF)

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Zucchini, burrata, duck prosciutto,
hazelnut, Espelette pepper
Ⓡ (GF)

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Quail and rabbit tortellini, pumpkin, apple,
pepitas, jus gras
Ⓡ

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Glacier 51 toothfish, fennel, sauce bouillabaisse,
crispy chorizo
Ⓡ (GF)

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Wagyu rib eye, mushroom, eggplant,
spring onion, black garlic
Ⓡ (GF)

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Blackberry sorbet, nectarine,
pistachio custard, lemon balm
Ⓡ (GF)

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Blood plum, cream cheese panna cotta,
chocolate ganache
Ⓡ (GF)

\$165 per person

**A 1.5% surcharge applies for the use of
Visa and Master Cards**

**2.25% surcharge applies for the use of
American Express and Diners Cards**