

*Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

3-course menu

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS
rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,
SPRING SHOOT SALAD
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

pea agnolotti, garlic nage, artichokes, TORCHED KING SALMON
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN
vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

| SWEET REMEDIES

dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE
calvados poached raisins, muscovado nemalaka, pecan ice cream,
APPLE PECAN CAKE
vanilla puff pastry, rosemary mandarin cremeux, mandarin gelée, citrus sherbet,
MANDARIN MILLE FEUILLE
cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES



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4-course menu

| CHEF

amuse bouche

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS
romanesco, duck prosciutto, bordelaise, watermelon radish, PAN-SEARED SCALLOPS
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE
rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,
SPRING SHOOT SALAD

| HOOK, HUNT & HARVEST

pea agnolotti, garlic nage, artichokes, TORCHED KING SALMON
spring onions, shishito peppers, chickpea panisse, foraged mushrooms,
lamb bacon jus, LAMB RACK AND LAMB BELLY DUO
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN
sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE

calvados poached raisins, muscovado nemalaka, pecan ice cream,
APPLE PECAN CAKE

vanilla puff pastry, rosemary mandarin cremeux, mandarin gelée, citrus sherbet,
MANDARIN MILLE FEUILLE

