

MENU



RECEPTION

FLOATING MUSHROOM
BEET RIBBONS WITH FENNEL AND RYE
CRAB

TABLE SET UP

BEEF CHECK, SPICE MUSHROOM PUREE, HERBS
GRAPE MACARONS, WHIPPED ELDERFLOWER, CONDENSED MERLOT, DRIED HIBISCUS

BREAD & BUTTER

BITTER ALMOND LAMINATED BRIOCHE, SHALLOT CRUMBLE
WALNUT PULP CUSTARD | SALTED WILD BERRIES

ME NU



SLOW-POACHED "SABAYON" OF PEACH & PARSLEY
rosemary-infused air bubble, chilled poaching strawberry liquid

DUCK, *dry-aged with 20 african spice, blueberries cream
mandarin consommé filling, pickling purple glaze*

CHEF'S TASTE

*hazelnut crispy slab, frozen raspberry, greek yogurt
dark cocoa cookie crunch with duck leg confit, pumpkin & yogurt pâté, daikon
crispy pork belly, bacon snow, kimchi glass & foam
citrus crab salad, sweet & sour red cabbage gelee, pickled white mustard*

SEA BASS, *melon marinated with cultured buffalo whey, white soy turnip butter
fermented romaine leaves tea, elderflower cream*

CELERY ROOT "PASTRAMI" *braised with onion and mustard
green apple, seabuckthorn, parsnip puree*

LAMB, *poached & roasted with burnt butter, lamb neck pattie, plum-cranberry glaze, green tomato relish
white asparagus cheesecake base*

SIRLOIN, *40 days aged with kombu butter, almond potato puree, compressed creamed corn*

PÂTISSERIE ART

*cheddar tart with mango & passion fruit pearls
vanilla bean conels, sweet cream fraiche gel
bitter almond chocolate, espresso & black sesame crumbles*