



BREAD & BUTTER



Welcome Snacks from The Chefs

BUNUELO, SMOKED CARROT, TANGERINE EMULSION, SEAWEED
PIZZA OF SMOKED EEL, OSCIETRA CAVIAR, SALMON ROE, BOTTARGA
FOIE GRASS MERENGUE, CORNBREAD, CRISPY QUINOA, GRAVY JELLY



MEDITERRANEAN RED PRAWN

Cream and Ice Cream of Parsnip, Roasted Hazelnut, Prawn Cracker



RICE BAKED LOCAL JERUSALEM ARTICHOKEs

Sturia Oscietra Prestige Caviar, White Miso, Five Herb Broth



SCALLOP PASTA

Aji Panca, Savoro, Sea Grapes, Tartare



LINE CAUGHT FISH

Fish Terrine, White Chocolate Velouté, Citrus



SLOW COOKED FILLET OF BLACK ANGUS BEEF

Oyster Beignet, Celeriac 'Garni', Celeriac Vinegar Sauce



PRE DESSERT

Rose and Galangal Ice Cream, Raspberry Soil, Mountain Tea



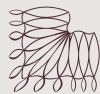
DESSERT

Pina Colada

Pineapple Crèmeux, Toasted Coconut Ice Cream, Lime Cake, Rum Gel, Wasabi



PETIT FOURS





MAMACHI