



DINNER

TOMATO

aromatic tomato confit, marinated burnt palm heart, pickled zucchini, glazed marinated baby onions, pickled cucumber, yuzu vegetable broth

BEEF TARTARE

prime steak, diced capers, gherkin, pickled onion, bouillon mustard

SPANISH ARTICHOKE

steamed spanish artichoke, onion mousse, beetroot, sweet potato, vegan hollandaise, poached asparagus, roasted pine nuts, onion brittle

MUSHROOM TORTELLINI

mushroom duxelle tortellini, truffle butternut, parsnip mousse, carrot, orange, cumin velouté, vegan cheese molho, pea mousse drops

TRUFFLE MUSHROOM CORNFED CHICKEN RISOTTO

bianco risotto, parmesan

WAGYU BEEF TENDERLOIN MB7+, WAGYU CHEEK

truffle soubise, pan seared foie gras, braised shallot, black truffle

GOLDEN GEM

strawberry and white chocolate mousse, mixed berry compote, truffle ice cream, golden chocolate sphere, caramel and chocolate sauce