



D I N N E R

TOMATO

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

SWEET PEA TARTARE ON CARAMELIZED QUINOA

caramelized onion quinoa, sweetpea, sea asparagus,
coconut mousse, fusion oils with rosemary,
parsley, thyme, basil, baby watercress, smoked mesquite
apple & celery center topped with pea Tartare

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

FERMENTED AUBERGINE

smoked & fermented miso enriched aubergine sous vide,
lemon grass cauliflower & potato purée, turmeric coconut
cashew nut broth, hints of coriander & galangal

TRUFFLE ROASTED BUTTERNUT RISOTTO

smoked mustard chanterelle, truffle shavings

CARAMELISED BURNT POACHED PEACH

Marinated in sweet wine, cinnamon, star anise,
coconut Sorbet, wild berries topped with honey nut brittle

US\$280 per person