

Menu



START

caviar service - 50g osetra crème fraîche, potato variations -65-

grilled paté, dijonnaise, pickles -18-

himachi crudo, lemon oil, radish, cucumber, black salt meyer lemon -20-

steak yakatori, cashew, chive + citrus, cashew sauce -18-

smoked cauliflower, madras cream, pine nut, crushed herbs -16-

mousse of hudson valley foie gras, prosecco gel, fig -24-

bread, lemon cultured butter, jam, garlic clove -12-

mushroom spring roll, sesame, warishita + sambal -18-

mussels, chorizo, potato, kelp, trout roe -18-

MAIN

braised short rib, sunchoke pureé + chips, braise sauce -45-

risotto, spring peas, pea sauce -34-

grilled whole rainbow trout, yuzu butter sauce, cous cous salad -39-

wagyu bavette, tempura onion, smoked cream, mushroom -59-

octopus, mussels, squid pasta, cocktail tomato, coriander -39-

game hen, sage, grapes, bread custard -42-

SWEET

dark chocolate crémeux, pomegranate + strawberry, meringue -18-

dragon fruit sorbet, matcha cake, citrus -18-

flan cake, pistachio, carbonated brittle, boozy cherries -18-

“affogato” vanilla bean semifreddo, espresso gel, biscotti crumble -18-

selection of local artisan cheeses -28-

brought to you by -
Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez,
Comis - John Macdonell, Joni-gaye Williams, Camilla Brown
Service lead - Jeremy Patterson

