

DEGUSTATION MENU

No 5

RESTAURANT & BAR

(6 C O U R S E S) \$ 1 2 0

PACIFIC OYSTERS

tomato brunoise / chives / vinaigrette (gf/df).

AMAEBI (SWEET PRAWN) CRUDO

amarena cherry jelly / saffron apple aioli / hazelnut. {gf/df}

VEAL

truffle pecorino / figs / honey / grissini

RED EMPEROR FILLET

samphire / broccolini / cherry tomato / gaeta olive tapenade

SPICED PORK FILLET

n'duja sauce / leek / parmesan mousse

SEMIFREDDO

pistachio semifreddo / watermelon gazpacho / mixed berries / chocolate ganache