

TASTING MENU

WAHOO CARPACCIO

pomegranate, lemon tempura, puffed rice, lavender dressing, pickled ginger chips

[Didier Dagueneau, Blanc Fumé de Pouilly, Pouilly-Fumé, 2016](#)

MONK FISH

bacon, quinoa & sushi rice, bonito flakes, green pea, coconut curry beurre blanc

[Domaine Robert Chevillon, Vieilles Vignes, Nuits-Saint-Georges Blanc, 2012](#)

DUCK & FOIE GRASS

poached quail egg, foie grass parcel, red wine jus, mixed berry compote

[Tommaso Bussola, TB, Valpolicella Classico Superiore, 2001](#)

WAGYU STRIPLOIN

gratin mushroom, caramelized onion, aged blue cheese

[Bodegas Numanthia Thermes, Numanthia, 2002](#)

COCONUT COMPOSITION

coconut bavaria, coconut jelly, caramelized coconut, malibu passion fruit emulsion

[Dönnhoff, Riesling, Niederhäuser Hermannshöhle, Spätlese, Nahe, 2016](#)

APPETIZERS

MUSHROOM RAVIOLI

porcini mushroom dust, age parmesan, foie grass crumble, port wine reduction

COD

alaskan cod, cold corn bisque, lemon oil

PUMPKIN

crumpets, parmesan custard, courgetti, crab crust, lemon cucumber emulsion

SOUFFLE

parmesan souffle, truffle & baby leeks fondue

MORELS

spinach purée, beetroot sponge, lavender infused yellow beets

VELOUTE

wild garlic, White asparagus, goat cheese tortellini, garlic croutons, chive oil

DUCK & FOIE GRASS

poached quail egg, foie grass parcel, red wine jus, mixed berry compote

MAIN COURSES

SEABASS

grilled, beetroot and new potato salad

DUCK

sous vided duck breast, smoked potato dauphinoise, green pea vanilla froth
aged port wine reduction, caramelized peach

HALIBUT

parsnip purée, green lentil, nectarine and spring onion sauce

WAGYU STRIPLOIN

gratin mushroom, caramelized onion, aged blue cheese

GOAT

slow braised local goat, cassava puree, plantain, local pepper, sea grape jus

LOBSTER

Maine Lobster, butter poached with garden beetroot and russian salad

DESSERT

COCONUT COMPOSITION

coconut bavaria, coconut jelly, caramelized coconut, malibu passion fruit emulsion

PEACH COBLER

caramelized peach, vanilla ice cream, peach jelly

CHOCOLATE

chocolate ganache, lime ice cream, tangerine cigars

VARIETY

red velvet lava cake, macarons, lemon bar, salted caramel, port wine ice cream

LEMON TART

raspberry crème patisserie, lemon curd, merengue