



Omnivore Menu

Kingfish and caviar

Steak frites

Foie gras cornetto

Apricot and Comté 36

Dungeness crab, cucumber, lettuce gazpacho

Morel mushroom custard, asparagus, spring peas, lovage

New Caledonian blue prawn “tagliolini”

Patagonian toothfish, pāua, broad beans, fennel, passionfruit sabayon

Roast Aylesbury duck, fermented plum, kale, Jerusalem artichoke

Green apple, chartreuse, galangal

Gariguette strawberries, pain perdu, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$248++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$88++

All prices are subject to service charge and tax
The menu and price is subject to change without prior notice
Menu available for lunch and dinner



Herbivore Menu

Sand carrot tart

Black trumpet cigar

Chewy beetroot, horseradish, apple

Apricot and Comté 36

Burrata, cucumber, lettuce gazpacho

Morel mushroom custard, asparagus, spring peas, lovage

Roman style artichokes

Aged acquerello carnaroli risotto, saffron, liquorice root

Chou farci, broad beans, kale, summer savory, vegetable jus

Green apple, chartreuse, galangal

Gariquette strawberries, pain perdu, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$248++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$88++

All prices are subject to service charge and tax
The menu and price is subject to change without prior notice
Menu available for lunch and dinner



Omnivore Lunch Menu

Kingfish and caviar

Steak frites

Foie gras cornetto

Apricot and Comté 36

Dungeness crab, cucumber, lettuce gazpacho

Wood grilled Domaine Saint Vincent asparagus, wild garlic, kale, black ants

Patagonian toothfish, pāua, broad beans, fennel, passionfruit sabayon

or

Iberian suckling pig, savoy cabbage, chou farci, bacon jus

Gariquette strawberries, pain perdu, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$168++

Wine pairing \$138++

Mixed pairing \$88++

Temperance pairing \$68++

All prices are subject to service charge and tax

The menu and price is subject to change without prior notice

Menu available for lunch from Fri - Sun except for Public Holidays and blackout dates



Herbivore Lunch Menu

Sand carrot tart

Black trumpet cigar

Chewy beetroot, horseradish, apple

Apricot and Comté 36

Burrata, cucumber, lettuce gazpacho

Domaine Saint Vincent asparagus, ramson, finger lime, buttermilk

Chou farci, broad beans, kale, summer savory, vegetable jus

Gariguettes strawberries, pain perdu, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$168++

Wine pairing \$138++

Mixed pairing \$88++

Temperance pairing \$68++

All prices are subject to service charge and tax

The menu and price is subject to change without prior notice

Menu available for lunch from Fri - Sun except for Public Holidays and blackout dates