



Omnivore Menu

Kingfish and caviar

Sand carrot and marigold

Foie gras cornetto

Apricot and Comté 36

Dungeness crab, cucumber, lettuce gazpacho

Wild mushroom custard, diver scallop, forest garlic, girolle mushroom
porcini mushroom

New Caledonian blue prawn “tagliolini”

Patagonian toothfish, pāua, snap peas, fennel, passionfruit sabayon

Rhug Estate lamb, harissa, chickpea panisse, saltbush

White peach, fromage blanc, rambutan, Persian rose

Pain perdu, Mara des Bois, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

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 and marigold

Ratatouille Provençale

Chewy beetroot, horseradish, apple

Apricot and Comté 36

Burrata, cucumber, lettuce gazpacho

Wild mushroom custard, king brown mushroom, forest garlic
girolle mushroom

Roman style artichokes

Aged acquerello carnaroli risotto, porcini mushroom, parmigiano reggiano

Chou farci, snap peas, kale, summer savory, vegetable jus

White peach, fromage blanc, rambutan, Persian rose

Pain perdu, Mara des Bois, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$198++

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Omnivore Lunch Menu

Kingfish and caviar

Sand carrot and marigold

Foie gras cornetto

Apricot and Comté 36

Dungeness crab, cucumber, lettuce gazpacho

Wild mushroom custard, diver scallop, forest garlic, girolle mushroom
porcini mushroom

Patagonian toothfish, pāua, snap peas, fennel, passionfruit sabayon

or

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

White peach, fromage blanc, rambutan, Persian rose

Pain perdu, Mara des Bois, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$188++

Wine pairing \$138++

Mixed pairing \$88++

Temperance pairing \$68++

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Herbivore Lunch Menu

Sand carrot and marigold

Ratatouille Provençale

Chewy beetroot, horseradish, apple

Apricot and Comté 36

Burrata, cucumber, lettuce gazpacho

Wild mushroom custard, king brown mushroom, forest garlic
girolle mushroom

Chou farci, snap peas, kale, summer savory, vegetable jus

White peach, fromage blanc, rambutan, Persian rose

Pain perdu, Mara des Bois, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

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Menu \$188++

Wine pairing \$138++

Mixed pairing \$88++

Temperance pairing \$68++

All prices are subject to service charge and tax

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