

tasting menu

129 per person

egg toast, caviar, herbs (1A,7,8)

balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

pan -fried halibut, chanterelles, lemon & parsley (4,8,13)

prosciutto wrapped pork fillet, sausage croquette, apple & horseradish (4,12)

irish fillet of beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)

spiced pumpkin crème brulée, pomegranate sorbet (1A,4,7)

wine and drink pairing

75 per person

maison antech, cremant de linoux, sparkling rosé, languedoc, france - nv

bodega colomé, torrantes, estate series, salta argentina - 2024

gašper, rebula selection, ribolla gialla, goriška brdaslovenia -2020

vina montes outer limits old roots cinsault, chile - 2023

ocrement-dit, cahors, cotinac, malbec, france - 2021

yalumba fsw botrytis viognier, barossa valey australia -2021