

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

*Extra virgin olive oil*

ENTREE

MISO EGGPLANT

*Japanese eggplant, koshihikari rice, silken tofu, shiitake*

SPRING PEA & PISTACHIO TART

*Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil*

ADDITIONAL COURSE | +20

COAL ROASTED BEETROOT AGRODOLCE

*Crushed hazelnuts, pickled shallots, endives, rhubarb*

MAIN

SPICED PUMPKIN CAVATELLI PASTA

*Vegetables à la nage, fat olive pesto, petit ruby cos*

KOMBU CRUSTED NEW SEASON ASPARAGUS

*Beluga lentils, black garlic, artichoke hearts, almond cream*

DESSERT

COLD SET COCONUT PUDDING

*Sticky rice, coconut custard, coconut macaroon, panela sugar fruits*