

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

*Extra virgin olive oil*

ENTREE

COMPRESSED SWEET POTATO

*Golden raisins, ginger tea, herb emulsion*

HIBACHI GRILLED KING MUSHROOM KUSHIYAKI

*Silken tofu, mushroom soy, eggplant, onion garum*

ADDITIONAL COURSE | +25

SALT CRUSTED FENNEL & POLLEN

*Charred leeks, pomegranate molasses, toasted pine nuts*

MAIN

SMOKED & ROASTED ORGANIC ZUCCHINI

*Candied tomato jam, roasted walnut chimichurri*

KOMBU CRUSTED CAULIFLOWER 'FLORET'

*Black beluga lentils, black garlic, red oil*

DESSERT

VALRHONA DARK CHOCOLATE MOUSSE

*70% organic cocoa, marcona almond, fresh raspberries*

*In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.*

*Kindly inform our team of any allergies or dietary requirements.*

*A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.*

*A 1% surcharge applies to card payments.*