

TWO COURSES | 110

THREE COURSES | 130

PLANT BASED TASTING

5 COURSE TASTING | 155

BEVERAGE PAIRING | +125

ONE

CAPONATA PRESSE

Smoked zucchini's, roasted tomatoes, scorched peppers, black olive focaccia

TWO

TAMARIND & GINGER GLAZED JAPANESE EGGPLANT

White soy silken tofu & soy shiitakes, garlic shoots, shiso leaf

THREE

HIBACHI GRILLED KING MUSHROOMS

Kombu crusted gem, baby peas & sugar snaps, onion dashi

FOUR

PERSIAN SPICED CAULIFLOWER RICE

Tea soaked currants, fried chickpeas, pomegranate molasse, organic red rice

FIVE

ICED MANGO & COCONUT PUDDING

New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.