

West Coast Oyster

forbidden rice dressing

42 each

Burrata 165

beets | nectarine | hazelnut | vanilla & verjuice | watercress emulsion

Artisanal Bread Board 85

66% whole wheat tomato sourdough | turkish flatbread | accoutrements

Asparagus Chawanmushi 115

black truffle crumb | seaweed vinegar | shaved asparagus

Citrus Cured Salmon 125

yuzu kosho | beetroot ketchup | melon | cucumber

Crispy Calamari 145

lemongrass | coconut | tomato & mustard

Tostada 115

soft shell crab | pickled octopus | burnt avocado & paw paw tartare | roasted prawn aioli

Octopus 175

blood orange glaze | parsley puree | potato aioli | fennel salad

Line Fish 275

braised fennel | salmon roe | saffron & sago sauce

Greens, Egg & No Ham 175

spinach & chickpea gnocchi | braised endive | goat cheese | duck egg

Chicken & The Egg 225

baby gem | fontina croquette | smoked grape | soft poached egg | walnut

Duck & Plum 285

fermented plum | rillettes | fesenjan sauce

Fillet & Oxtail 295

heirloom tomato | red mole | fondant potato

Lamb al Pastor 265

lamb shoulder | mint creme fraiche | chilli-pickled pineapple | lime puree

Chalmar T-Bone 425 | 850

black garlic butter | bone marrow sauce | charred alliums | pomme neuf

kindly allow time 30 - 45min for preparation

750g | 1.5 KG

Séjour S'more 110

chocolate | miso | raspberry | crème fraiche

Feeling Peachy 135

poached peach | rooibos | hazelnut | saké

Lemon & Lavender Posset 105

blackberries | MCC caviar | meringue

Strawberry & Olive 115

goats cheese cremeux | candied olive | strawberry granita

Summer Fruit Tartar 95

granadilla | meringue | green curry granita

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bon séjour
enjoy your stay