

tippling



club

lunch

Pea & mint tart



Nori cracker, avocado, pickled mushroom



Potato terrine, tofu, balsamic tonburi



Black lime sorbet, garlic oil, coconut



Faux foie gras, blueberries, yoghurt



Grilled baby gem, cured egg yolk, mushroom, horseradish jus



Japanese pumpkin, pistachio, madras emulsion



Fruit tomato risotto, pickled artichoke, basil



Carbonated grapes



Cold confit apricot & pistachio tart, trio glacé



Petit fours

\$110++