

tippling



club

lunch

Pea & mint tart



Nukazuke carrot tartare, cumin ketchup, cotija



Potato terrine, tofu, balsamic tonburi



Black lime sorbet, garlic oil, coconut



Salad of artichoke barigoule, pickled garlic, chive



Faux foie gras cheesecake, blueberries, yoghurt, pine nut & walnut



Caramelised celeriac, chestnut, fermented mushroom & thyme dashi



Beet-strami, kampot pepper, spinach, pomme gaufrette



Carbonated grapes



Dulcey namelaka, salted buckwheat, nashi pear, verjus



Petit fours

\$110++