

SET MENU 1

Two course 65

TO START

Warmed baked loaf, Olea Estate olive oil, house-cultured butter

MAIN COURSE

CONFIT LINE-CAUGHT FISH
diamond clams, XO broth, gai lan, enoki

BEEF TENDERLOIN
Anna potato, café de Paris, sautéed mushroom, baby spinach

VEGAN FLAVOURS OF THE SEA
kelp, samphire, plankton espuma, turnip cake

DESSERT

HOUSE MADE ICE CREAMS AND SORBETS
Today's Chef's selection

TONKA BEAN PANNACOTTA
summer berries, basil syrup