



TAPAS

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- ① LOBSTER AGNOLOTI with grilled corn, cauliflower, butter braised lobster, quick pickled zucchini, pea shoots and parmesan
- ① RICOTTA AGNOLOTI with soy glazed shimeji mushrooms, hazelnut gremolata, lemon beurre blanc and charred onion relish
- ① GNOCCHI with sweet peas, crisp bacon, pea shoots, house made ricotta, roasted ramps and charred carrot puree
- ① DUCK CONFIT RISOTTO with roasted Jerusalem artichokes, parsnip puree, pickled shallots and duck jus
- ① FIELD GREENS SALAD with oven roasted tomatoes, pickled shallots, aged Dutch gouda, garlic croutons and herb vinaigrette
- ① CRISPY ARTICHOKE SALAD with firm sheep's milk cheese, mache lettuce, arugula, toasted hazelnuts and lemon vinaigrette
- ① CRISPY MALAYSIAN CHICKEN SALAD with snow peas, grilled carrot, iceberg, crispy noodles, sesame dressing
- ① TUNA POKE BOWLS with avocado, citrus segments, grilled scallion, pickled chilli, grilled pineapple, sesame tapioca pearls, crispy taro root
- ① PAN SEARED PICKEREL with fennel salad, saffron scented celeriac puree and pickled golden beets
- ① FRIED CHICKEN BREAST with grilled cabbage, buttermilk biscuit, crispy okra, compressed watermelon, and grainy mustard gravy
- ① BBQ BRAISED SHORTTRIB with roasted jalapeno mashed potatoes, pickled mushrooms, cucumber slaw and cumin roasted carrots
- ① MUSTARD AND SOY BRAISED RABBIT with soft polenta, glazed carrots, charred peas and jus



DESSERTS

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- ② S'MORES -Dark chocolate torte with burnt marshmallow ice cream, salted caramel sauce, brown butter graham streusel
- ② WHIPPED VANILLA BEAN CHEESECAKE with strawberry rhubarb compote, shortbread crumble, lemon chiffon and balsamic glaze
- ② VANILLA CRÈME BRULÉE in mason jar with lemon almond biscotti
- ② MACERATED BERRIES with pavlova and lemon sabayon
- ② APPLE CRUMBLE with sharp cheddar ice cream, and salted caramel sauce
- ② Maple cornbread cake with bacon toffee sauce, citrus segments and Chantilly cream