

Weekly Menu – 14 January 2019

(Vegan menu also available)

Starters:

Snapper croquettes w/ wild rocket, Reggiano parmesan and verjus	19.50
Heirloom tomato and labne salad, salsa verde and white anchovies	19.50
Grilled new season peaches w/ fennel, toasted almonds and vincotto	20.50

Mains:

Our version of Hainanese chicken, served cold w/ coconut rice pickled cucumber	39.50
Fresh fish, tempured eggplant, and cherry tomato salad	39.50
Housemade potato gnocchi w/ cashew cream, baby carrots and radish	33.00
Braised oxcheek w/ cumin onions and Pedro Ximenez glaze	39.50

Side:

Crispy potato	9.50
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Desserts:

Apricot semifreddo w/ pistachio nougat and freeze dried raspberries	17.50
Baby meringues w/ Somerfield blueberries, raspberry coulis and cream	17.50