

Instagrammable Feast

CHEF

Hemant Daldani

ENTREE

Pacific Oysters, urchin roe, samphire (DF, GF)

Hand dived scallops, togarashi mango, serrano,
ikura (DF, GF)

MAIN

Maremma duck, land seaweed, molasses (DF)

Angus beef, king brown mushroom, black garlic,
pickled okra (GF)

DESSERT

Dark Chocolate, gold leaf, summer berries,
macha soil

DRINKS:

Cape Jaffa Prosecco

2017 Boomtown White

2016 Jean Loron Duc De Belmont

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences