

# the menu

CHEF  
Jason

## 5-Courses

Salad of Lobster tail, pico de gallo gel,  
pomegranate, blood orange reduction, golden  
beetroots

Ceviche of kingfish, pico de gallo gel, fennel pickled  
cucumber

Applewood smoked spatchcock breast with  
celeriac puree, dutch carrots, olive salt, harissa

Seared duck breast with celeriac 5 spice  
remoulade, savoury fruit paste, soured berries

Textures of chocolate: Chocolate parfait sphere,  
chocolate shatters, chocolate soil, white chocolate  
almond clusters, freeze dried berries, whisky  
truffles

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



**CHEFIN** love food experiences