

your menu

CHEF
Sahil

Full Course Meal:

Burrata, compressed watermelon, jamon Iberico,
heritage tomatoes, lemon salt GF

Confit duck leg bites, seasonal greens GF

Lobster meat, avocado, grilled cos, mango emulsion GF

Beef tortellini, brodo, herb pistou

Braised lamb shoulder, smoked aubergine, heirloom
carrots, kale GF

Single origin chocolate mousse, candied mandarin GF

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



CHEFIN

love food experiences