



sample menu

SNACKS

CHÂTEAU D'ESTOUBLON PICHOLINE OLIVES (V)	9
RYE SOURDOUGH WITH UNPASTURISED LA PLAQUETTE BUTTER (V)	7
HOKKAIDO CORN CUSTARD & BAFUN UNI (V)	38
DEHESA CANTABRIAN ANCHOVIES	18
TORTILLA DE CAMARONES WITH AMAEBI (V)	26
TOMATO, JAMÓN, PECORINO	30

PLATES

FOIE GRAS & CHICKEN LIVER PARFAIT	25
A5 YAMAGUCHI WAGYU 'NDUJA	25
SZECHUAN BURRATA (V)	25
SEAFOOD BHEL PURI (V)	28
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32
CARPIER SMOKED SALMON, SKYR, MUSTARD	30

CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30gm TIN	120
<i>BLINIDLI, CRÈME FRAICHE, POTATO "PAILLES"</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMEQ - 40gm	52
WAGYU BRESAOLA QUATTRO STELLE - 40gm	24
JANIER CHEESES	28 / 38

DESSERTS

SKYR & STRAWBERRIES	16
PHYSALIS, LEMON CURD, WHITE CHOCOLATE POPSICLE	16
NAMA CHOCOLATES	12





kitchen specials

SNACKS

BLACK TRUFFLE UTTAPAM (V)	32
POTATO "PAILLES", HERB & KOMBU DUST (V)	14
FINGERLING POTATOES WITH ROMESCO SAUCE (V)	18
POTATO ROULADE, N25 CAVIAR (30gm Tin)	45/128

PLATES

CITRUS CURED HAMACHI, AROMATIC PICKLES, CITRUS OIL, IKURA	30
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
SCISSOR-CUT PASTA, LEEK FONDUE, KABOCHA PUMPKIN, WHITE TRUFFLE (V)	48
HASHWEH - DIRTY RICE (V)	20
PICKLED SARDINE, OCTOPUS, CURED TOMATO (V)	30
MUSSELS IN SAFFRON NAGE, POTATO "PAILLES"	32
SAWARA, ESCABECHE BRASSICA, RICEBERRY	42
A5 YAMAGUCHI WAYGU, BLACK PEPPER JAM (PER 100GM)	88
SPICED BRITTANY PIGEON, CHESTNUT HUMMUS, CRANBERRY GASTRIQUE	

DESSERTS

IRANIAN SAFFRON POACHED PEAR, BRONTE PISTACHIO ICE CREAM, GRANOLA	26
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Chef's Choice Menu - 182++ per pax
(40++ wagyu mains)
(12++ cheese supplement)

