



forever

SNACKS

GORDAL OLIVES (V)	9
RYE SOURDOUGH WITH UNPASTURISED LA PLAQUETTE BUTTER (V)	7
HOKKAIDO CORN CUSTARD & BAFUN UNI (V)	32
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	23
SZECHUAN BURRATA (V)	23
SEAFOOD BHEL PURI (V)	28
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32

CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30gm TIN	120
<i>BLINIDLI, CRÈME FRAICHE</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMEQ - 40gm	52
WAGYU BRESAOLA CASALINGO - 40gm	24
LES FRÈRES MARCHAND CHEESES	28 / 38

DESSERTS

NECTARINE CLAFOUTIS, TAHITIAN VANILLA ICE CREAM -30 min preparation time	24
SKYR & BLOOD ORANGES	15
ICE CREAM SANDWICH, VIOLET & LIQUORICE	18
FENNEL & MANDARIN MAGNUM	18
NAMA CHOCOLATES	12

for a while

SNACKS

NOT A BIKINI SANDWICH (V)	20
PAO DE QUEIJO (V) -20 min preparation time	18
POTATO ROULADE, WASABI SKYR, N25 CAVIAR	45
<i>Add 30g N25 Caviar tin +100</i>	

PLATES

KANPACHI CRUDO, AROMATIC PICKLES, CITRUS OIL, TROUT ROE	30
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
BRAISED SUCRINE, LAPCHEONG, PETIT POIS, N25 CAVIAR (V)	16
FINGERLING POTATOS, CHORIZO, MUHAMMARA (V)	26
HASHWEH - DIRTY RICE (V)	20
SCISSOR-CUT PASTA, LEEK FONDUE, KABOCHA PUMPKIN (V)	28
ORECHIETTE, CUTTLEFISH RAGU, FENNEL, PANGRATTATO	36
GOMA SABA, ESCABECHE BRASSICA, RICE BERRY	42
DRY-AGED TURBOT, SPRING ONION RELISH, KOMBU DASHI	45
A5 YAMAGUCHI WAGYU, BLACK PEPPER AND FIG JAM	98/100gm
DUROC PORK BELLY, BANANA KETCHUP, PORK JUS	47

Chef's Choice Menu - 192++ per pax
(40++ wagyu mains)
(12++ cheese supplement)

(V) - vegetarian / vegetarian alternative available

For à la carte, we recommend at least 3 dishes per person

Prices are subject to 10% service charge and 9% goods and services tax

