



Intro

The Art of "Bistronomy". Where Fine Dining Meets Casual In
A Relaxed Contemporary Space.

Chef Andrew Walsh

Veal Sweetbreads
*Caramelised Goat Cheese Ravioli,
Butternut*

Cured Salmon
Beetroot, Crème Fraîche

Foie Gras Custard
*Plum, Almond
Supplement 8*

Red Snapper
Jerusalem Artichoke, Grains

Iberico Pork Loin
Aubergine, Mushroom Broth

Beef Short Rib Pastrami
*Sour Cream, Red Cabbage
Supplement 15*

Chocolate
Pandan, Coconut

Christmas Fruit Meringue
Yoghurt, Basil

Brillat Savarin Cheese
*Apple Chutney, Toast
Supplement 8*

2 Course Menu 47

3 Course Menu 60

5 Course Menu 85