



Chef's Tasting Menu

Salmon

Beetroot | Crème Fraîchê

White Asparagus

Burrata | Caviar

Prawn

Corn | Bisque

Snapper

Daikon | Miso

Lamb

Sweetbreads | Haggis Bun

OR

Roast Pigeon for 2

Lavender | Parfait
Supplement 15 Per Person

Yoghurt

Lime | Shiso

Chocolate

Orange | Honeycomb

OR

Cheese

Brillat Savarin | Apple
Supplement 8

OR

Cheesecake

Rhubarb | Oat | Hay

Intro

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

‡ Chef Andrew Walsh ‡

Plant~Based 120 | **Kombucha Pairing 43**

5 Course Menu 120 | **Pairing 98**

Chef's Tasting Menu 150 | **Pairing 125**

All prices are subjected to 7% government tax and 10% service charge