

STARTER

- *Hamachi Crudo*
- *Avocado-pistachio cream, jalapeno, caviar*

SECOND COURSE

Pome Salad

- *Whiskey Infused smoked pear, cardamom gelato, aromatic herb mix*

THIRD COURSE

Ricotta Gundi

- *Blue lobster, butternut squash cream, sage*

MAIN COURSE

- *Josper grilled dry-aged Berugi beef ribeye*
- *Roasted Cauliflower puree, crispy morels mushrooms, sweet onions marmalade, seasonal allium*

DESSERTS

- *Bergamot mouse, white chocolate, rosemary gel*

*All items included in the brunch experience.
We are happy to cater for dietary requirements and allergies upon request.*