

STARTER

- *Cauliflower Vichyssoise with lobster tarragon, coriander and mezcal sauce, white truffles*

SECOND COURSE

- *Banana leaf poached monkfish*
- *Plantain puree, coconut, serrano chili and lemon grass emulsion*

THIRD COURSE

- *Duck Wellington*
- *Roasted apricots, berries Oporto sauce*

MAIN COURSE

- *Josper grilled Wagyu entrecote*
- *Morels sauce, Jerusalem artichoke*

DESSERTS

- *Dark chocolate ganache, caramelized hazelnut, kirsch sponge, gold leaves*

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

STARTER

- *Celiriac tartare, white romesco, white truffles*

SECOND COURSE

- *Beetroot carpaccio*
roasted apricots, berries dressing, aromatic herbs

THIRD COURSE

- *Banana leaf poached cauliflower dumpling*
- *Plantain puree, coconut, serrano chili and lemon grass emulsion*

MAIN COURSE

- *Josper baked tofu*
- *Morels sauce, Jerusalem artichoke*

DESSERTS

- *Dark chocolate ganache,*
caramelized hazelnut,
kirsch sponge, gold leaves

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