



• 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

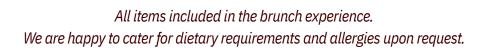
- Duck Wellington
- Roasted apricots, berries Oporto sauce

MAIN COURSE

- Josper grilled Wagyu entrecote
- Morels sauce, Jerusalem artichoke

DESSERTS

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









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 tofuMorels 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.

