

CANTALOUPE

FIRST SELECTION

Roots & Vegetables

Salt baked celeriac, smoked egg yolk, noisette celeriac purée, mushrooms, baby celery cress 35.0

Potato risotto, leek, onion espuma, leek charcoal powder 32.0

Stuffed cabbage with celeriac, almond, mustard leaves, lettuce velouté 32.0

Grilled pumpkin, pumpkin leaves, pumpkin seed, black rice, parmesan sauce 36.0

Molluscs

Geoduck carpaccio, shitake fettuccini, champagne sabayon, oscietra caviar 79.0

Oyster, green garlic custard, broccoli stem, white and black garlic purée, chive flowers 59.0

SECOND SELECTION

Seafood

Torched tiger prawns, spicy, sweet and sour jelly, spice crumble, ginger flower cream, frisée 55.0

Butter poached lobster, curry laksa glaze, white radish, spice crumble 120.0

Offal

Wagyu bone marrow, shitake sushi rice, torched beef wagyu, ponzu glaze, ulam raja 65.0

Terrine of foie gras and smoked eel, banana fritters, verjuice pepper glaze 115.0

Seared Ox-tongue, glass noodles, lemon grass salad, burnt onion 72.0

THIRD SELECTION

Fish

Red mullet, crispy scales, black garlic purée, celeriac, saffron bisque sauce 95.0

Cod fish, savoy cabbage, roast onion, fish jus, herb oil 125.0

Meat & Poultry

Seared beef wagyu striploin, braised purple cabbage, raspberry jelly, raspberry beef jus 195.0

Sous vide cooked spring chicken, turmeric, haricot vert, almond flakes, kaffir lime pesto 75.0

Lamb rack, braised lamb shoulder, two potato dauphinoise, crispy lotus, lamb jus 145.0

FOURTH SELECTION

Fruits, tubers and pickles

Beetroot, lemon meringue, avocado cream, avocado, beetroot glaze 24.0

Ginger pickled watermelon, ricotta, caraway seed and cashew nut brittle, honeycomb, cucumber soup 26.0

Pickle young mango, chilli padi and soy ice cream, pickle pineapple, macadamia nut 24.0

Caramel roasted persimmon, green tea ice cream, phyllo pastry, white chocolate truffle 26.0

Chocolate

Valrhona Opalys white chocolate (33%), coconut espuma, fresh coconut, passion fruit agar-agar, galangal & turmeric ice cream, raspberry 39.0

Valrhona Dulcey blond chocolate ganache (32%), pan seared foie gras, rice, oat and almond crisp, brown butter ice cream 85.0

Valrhona Jivara milk chocolate crèmeux (40%), banana bread mille-feuille, curry ice cream 42.0

Valrhona Guanaja dark chocolate (70%) coated ohba leaf, mint jelly, salted caramel, raspberry sauce, fresh raspberry 39.0