

Our cuisine is a reflection of our travels and experiences, where every dish tells a story of exploration and discovery.  
We see cooking as a form of traveling, constantly seeking inspiration from diverse culinary traditions and adapting techniques to create unique flavours.



## TASTING MENU

**9 course tasting menu** 75  
please ask for the menu

## BREAD & BUTTER

**sourdough bread** 8  
favoured butter & gordal olives  
filled with vermouth gel

## LIGHT BITES

**grilled baby gem** 16  
smoked organic chicken, bacon,  
caesar mayo  
**beetroot "ravioli"** 14  
soft cheese, raspberries, pistachio,  
balsamic  
**red prawn taco** 22  
avocado, vanilla, lime  
**mushroom croquettes** 10  
truffle powder, pickled pear

## SMALL PLATES

### FROM THE FARM

**seasonal tomatoes** 18  
tomatoes 1 2 3, local stracciatella,  
smoked eel  
**mediterranean hummus** 14  
organic vegetables, zaatar  
**indian spiced sweet potato** 13  
herbs, black garlic, spices, citrus  
**confit artichoke** 19  
romesco, hazelnut  
**our vegetable kebab** 14  
cumin yogurt, chili

## RAW AND CURED

**beef tartare** 19  
confit egg yolk, basque green chili,  
siracha, pickled seeds, brioche  
**tiradito** 24  
hamachi, yellow aji, corn, cucumber,  
yucca  
**oysters** 21  
trio of oysters

## LARGE PLATES

### FROM THE LAND

**boneless lamb shoulder** 34  
pumpkin, mandarin, black olives  
**beef short ribs** 32  
parsnips, coffee, pomegranate

### FROM THE SEA

**fish of the day** 30  
broccoli, nori powder, almonds  
**thai suquet** 32  
prawn, monkfish, scallops, coconut  
broth, pak choi, enoki

## SWEET MOMENT

**chocolate in textures** 12  
creamy sweet chocolate with hints of  
caramel, cookie  
**apple 1 2 3** 12  
toasted apple puree, cinnamon  
pepper  
**roasted pineapple tataki** 12  
hibiscus, meringue  
**international cheese platter** 24  
four cheeses

All prices are inclusive of VAT at 10%.

Food Allergens & Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary optional service charge of 10% will be added to the bill.