

TASTING MENU

GRILLED BANG ISLAND MUSSELS

SOY SAUCE, COCONUT MILK

CHICKEN LIVER PARFAIT

CRISTAL BREAD, BLACK TRUFFLES, SMOKED TOMATOES MARMALADE

DUCK AND MUSHROOM CANALONES

BÉCHAMEL, MANCHEGO CHEESE

WILD SALMON WELLINGTON

SPINACH, VOULTE, CAVIAR

SPANISH IBERICO SUCKLING PIG

CHESTNUT EMULSION, AU JUS, CHARD VEGETABLES PALETTE

TUXEDO MOUSSE CAKE

KATAIFI, PASSION FRUIT VERMOUTH SPHERE



\$140PP WINE PAIRING +\$60

EXECUTIVE CHEF ALEX BUJOREANU