

CHRISTMAS EVE

Glass of bubbly or gin on arrival

AMUSE BOUCHE

Pan puri, buttered corn, onion crunch, miso emulsion, vegan parmesan

Crayfish dumpling, light chili emulsion, dashi

SHARING TAPAS

COURSE 1

Smoked gammoon croquettes, rooibos glaze & mustard aioli

Sous vide octopus, flame grilled, smoked tomato reduction, croquette, infused oil

Braised beef short-rib, potato salad puree, date jus & onion crisp

COURSE 2

Tuna tataki, sesame glass noodle, togarashi, burnt lime essence

Gnocchi, fondant butternut and sweet potato, sage, parmesan

Moroccan lamb ribs, slow braised, dhukka, citrus, garlic and cumin yoghurt

COURSE 3

Pork belly, compressed, char Sui glaze, kimchee

Flash grilled tender stem broccoli, toasted almond & truffle cauliflower popcorn

West Coast mussels, gin and confit garlic cream, katsabushi, fresh chili, bruschetta

Pomme pav, smoked butter, mushroom puree & pickled carrot

COURSE 4

White chocolate Brule with seasonal compote & peanut crumble

Chocolate biscuit brownie, whipped creameux with vanilla pod ice-cream & Tonka-coconut sauce

Trio of sorbet, shortbread and peanut soil

COFFEE/TEA WITH YOUR CHOICE OF GRAPPA, LOCAL BRANDY,
LIMONCELLO OR WHISKEY OR TANGERINE CHOCOLATE EXPRESSO
MARTINI

PLEASE NOTE: SERVICE CHARGE IS INCLUDED. ITEMS ON THIS MENU
MAY, DESPITE THE BEST EFFORTS AND CARE OF OUR KITCHEN STAFF,
CONTAIN TRACES OF ALLERGENS INCLUDING, BUT NOT LIMITED TO:
NUTS, SHELLFISH, SOY PRODUCTS, EGGS, DAIRY AND WHEAT.