



MENU 4

AMUSE

- FILLET MIGNON TARTARE / PRESERVED LEMON HARISSA /
SMOKED EGGPLANT PURÉE / GRILLED NAAN TOAST

1TH COURSE

- HAMACHI SASHIMI / YUZO MISO VINAIGRETTE / BRAISED HIJIKI SEAWEED /
TOGARASHI AIOLI / FURIKAKE

2TH COURSE

- PARSNIP BISQUE / BUTTER POACHED KING CRAB / BRIOCHE CROUTONS /
GARLIC BROWN BUTTER

3TH COURSE

- SCALLOPS / CELERY ROOT PURÉE / APPLE CELERY TRUFFLE RELISH /
HAZELNUTS / HONEY GASTRIC

4TH COURSE

- SEARED SEA BASS / CHICKPEA CAKE / FILFEL TSHUMA GRAVY /
YOGURT TAHINI/ ZATAR

5TH COURSE

- CRISPY SKIN ORGANIC CHICKEN BREAST / MUSHROOM PURÉE /
ROASTED SUNCHOKE / ONION CRUMBLE / CHUCKED JUS

6TH COURSE

- RICH CHOCOLATE CAKE / CHOCOLATE CREMAUX / SOUR CREAM MOUSSE /
CHOCOLATE SOIL / RASPBERRY CULIS

7TH COURSE - FOR THE NEXT DAY

- HOME MADE LINGUINE/ BACON CARBONARA SAUCE/ PARMESAN/ BREADCRUMBS

