



## APPETISERS

### LANGOUSTINE \$850

Langoustine Terre de Sienne, lemon paste;  
Veil of cuttlefish, watercress coulis.  
Poached in a hibiscus infused consommé.  
Leek ravioli, tapioca bisque.

Tartare with sticky grapefruit, raw daikon shavings marinated in rice vinegar.

### PERFUME OF THE EARTH \$760

Cocotte with smoked root vegetables -  
Foie gras velouté seasoned with manzanilla, Iberico ham.  
Snails petits gris served with purple sauce, romaine lettuce heart / puntarella / breaded garlic.  
Truffle Mont d'Or.  
Jerusalem artichoke water, black truffle and pear ice cream.

### BLACK TRUFFLE MELANOSPORUM \$740

White velouté, a dash of bitter chocolate, celeriac remoulade.  
Lamb's lettuce served with crumbly shortbread, clementine, sweet onions.  
Artichoke mousseline, heliantis.  
Puffed bread stuffed with creamy chestnuts flavoured with port wine,  
Parmesan and tofu.

### SEA GARDEN \$820

Gilt-head bream carpaccio seasoned with citrus, pickleweed, buttermilk / horseradish granita.  
Gaya style oyster.  
Squid pan-seared with black garlic, yellow wine sauce.  
Kombu seaweed jelly: abalone, sea cockles, razor clams, cauliflower, pink raddish.



## SEA

### LOBSTER \$960

Pan-seared blue lobster from Brittany, coated in blood orange and lime juice,  
Broccoli and Lentils from Le Puy.  
Liebig, smoked red beetroot, daikon turnip flavoured with ponzu, chioggia.  
Creamy coral seasoned with green cardamom.

### LINE CAUGHT SEA BASS AND SEA URCHIN \$860

Grilled line caught seabass fillet, poached in citrus butter;  
Radicchio and hazelnut oil mousseline, red cabbage and cranberry fondue.  
Violine sauce.  
Comté gnocchi, sea urchin and old malt bisque.  
Sea urchin custard.

### MEUNIÈRE STYLE SOLE \$860

Sole caught from petit bateau, fillet meunière style -  
Spinach velouté, Paris button mushrooms.  
Corolla of haddock, grey shrimp.  
Braised lettuce with champagne.

## EARTH

### LAMB AAA \$880

Aveyron lamb saddle roasted with oregano,  
Eggplant caviar smoked with black garlic, red quinoa and botargo.  
Grilled chops, Maltese condiment, nasturtium leaves.  
Castel franco, devilled sweet bread and lamb kidney.  
Plum sorbet served with Roquefort, ewe yoghurt and pine nuts.

### BEEF \$960

Japanese beef fillet,  
Green cabbage gratinated with cheddar cheese,  
Parsnip purée seasoned with Colman's mustard, salsify sticks.  
Baked potatoes boulangère style, bone marrow and caviar.  
Beef consommé, pickled vegetables.

### FARM HEN \$880

Supreme farm hen from Bresse roasted in ginger bread flavoured butter -  
Sweet onion fondue, golden raisins and celeriac seasoned with cinnamon.  
Steamed duck foie gras glazed with farm cider, apple crumble.  
Basket of cracotte potatoes.