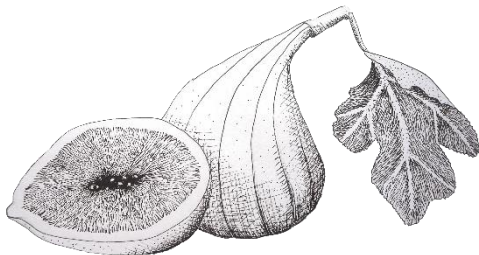


Jam



SUMMER DEGUSTATION MENU

AMUSE BUCHE

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

SECOND

Handmade corn + caramelized leek ravioli, golden raisins, fennel,
bay corn, parmesan + pine nut crumb

THIRD

Quail stuffed with white pudding, quinoa fritter, Woodland sorrel,
spiced yoghurt, pickled pumpkin

MAIN

Sous-vide spiced duck breast, beets, date cigar, candied nuts, jus

PALATE CLEANSER

Sorbet

DESSERT

Chocolate + caramel fudge, brownie, chocolate mousse,
caramel popcorn

Six Course Degustation menu

75

With matching champagne & wines- see your waiter

120