



Spring A La Carte Menu

Scallops, Buttermilk, Cucumber, Beach Herbs

Asparagus, Oyster Mushroom, Parmesan, Onion

Suckling Pig, Kohlrabi, Peach, Nasturtium

Witlof, Baby Carrots, Chickpea, Goats Curd

Black Kingfish, Celtuce, Anchovy, Cauliflower

Full Blood Angus Beef, Tendon, Baby Gem Lettuce

Blood Orange, Amazake, Coconut, Basil

Toasted Hay Ice-cream, Jerusalem Artichoke, Meringue, Cocoa

Sheep Whey Sorbet, Mulberry, Pine Nuts, Fennel Pollen

\$85 per person