

the dining room

Blue Fin Tuna

Trout roe

Chicken Wing

Black truffle

Choux

“cheese & onion”

Langoustine

red pepper

Scallop

XO crumpet

Lobster

Agnolotti, bisque

A5 Wagyu

Beef broth, fermented lettuce

Turbot

Smoked butter, tomato

Duck

Jerusalem artichoke, duck egg

Rhubarb & ginger

Vanilla

75% chocolate, cocoa

Plum

custard, honey vinaigrette

Conclusions