

FOND DE CUISINE

HEMP SEED SOUR DOUGH — 12

truffle butter

TE MATAKU OYSTER ^{GF, DF} — 6 ^{EA} (SUBJECT TO AVAILABILITY)

roasted, chicken jus de gras, salted lemon
natural, burnt, honey vinegar, shallot

FENNEL & BLACK TRUFFLE WHIP ^V — 18

roasted fennel, sweet spiced almond, charred flatbread, balsamic

CHICKEN LIVER PARFAIT ^{GF} — 19

pickled carrot, fig relish, prawn crackers

TARTARE ^{GF} — 27

grass fed beef, big eye tuna, fermented chilli, duck fat mayo

ROYALE BURGER WITH CHEESE — 26

fondue cheese, pickles, charred brioche bun, fries

POISSON DU JOUR ^{GF} — 36

sauce a la basque, smoked yoghurt, hazelnut, bonito

HOISIN LAMB RIBS ^{GF, DF} — 26/40

smokey bbq sauce, pickles, sesame

CHARRED SIRLOIN ^{GF} — 40

black angus beef, montpellier butter, fried curry leaves, leek

FRIES — 10

espelette, burnt butter hollandaise

SALADE DE SAISON ^V — 18

julienne papaya, zucchini, green bean, scallions, mandarin, cucumber,
red pepper, sesame, pomegranate seeds, coconut, vietnamese min

CHARRED CARROT ^{GF, VEG} — 20

halloumi, mustard, coffee

POTATO SCALLOP ^{VEG} — 16

yeast butter, truffle mayo, cured egg yolk

CHICKPEA FRITE ^{GF, VEG} — 20

achiote infused romesco, burnt onion creme, cucumber & apple brunoise

CUCUMBER GRANITA ^{GF} — 17

vanilla cream, salted sunflower seed, burnt pineapple

BANANA & HAZELNUT CRÉME — 22

cannoli, chantilly creme, candied walnut

COMTE FROMAGE — 24

honeycomb, roasted grapes, hazelnut

For any special dietary requirements,
please refer to your server.

GF = gluten free

DF = dairy free

V = vegan

VEG = vegetarian