

FIRST COURSE CHOOSE 1

OYSTERS // GF DF RF

pomegranate caviar, pink peppercorn mignonette, harissa tomato gelée

CAVIAR // GF RF

jicama, tuna tartare, cucumber, avocado mousse, radish, burnt tomato and saffron crema

TRUFFLE // VG

gougere, celeriac & truffle mousse

SECOND COURSE CHOOSE 1

LOBSTER BISQUE

Maine lobster, carrots, herbs, cream, wildflower cracker

ADD PETROSIAN CAVIAR 30

ADD SHAVED BLACK TRUFFLE 40

GREEN GODDESS

gem lettuce, tomato, herbed croutons, anchovies, cured egg yolk, parmesan

THIRD COURSE CHOOSE 1

DUCK // GF DF

confit duck leg, glazed chestnuts, roasted beet and tahini purée, fennel-apple salad, red wine duck jus

FILET MIGNON // GF

parsnip mousse, chanterelle mushroom, thyme, Berbere spiced jus

ADD SHAVED BLACK TRUFFLE 40

SCALLOPS // VG

black garlic sabayon, forbidden rice, charred lemon chermoula, kataifi crunch

ADD PETROSIAN CAVIAR 30

ADD SHAVED BLACK TRUFFLE 40

AUBERGINE // VG

crispy eggplant, aji verde, pumpkin amba chutney, shaved carrot & cabbage

DESSERT CHOOSE 1

DARK CHOCOLATE MOUSSE

raspberry reduction, whipped caramel, halvah, champagne

PASSION FRUIT // V GF

passion fruit sorbet, puffed rice, coconut cloud

\$150 PER PERSON
WINE PAIRING + \$100