


DINNER MENU

To Start

Selection of breads with whipped butter and olive spread 13  

Entrees

Haloumi Tacos 19  
 Soft Tortilla, Ferry Road Haloumi, Avocado, Chimichurri and Crispy Shallots

Malabar Crispy House Chicken 21.9 
 Secret Spices, Tamarind Mayo, House Pickles, Kasundi and Crispy Curry Leaves


Soft Shell Crab 23.9  
 Tempura Fried, Guacamole, Raw Mango & Coconut, Chili Ponzu and Mint


Beetroot Risotto 20.5 
 Arborio Rice, Textures of Beetroot, Black Garlic Labneh and Toasted Macadamia

Mains



Lamb Rump Roganjosh 39.9 
 Sous Vide Silere Lamb Rump, Broccoli Crème, Seasonal Vegetables, Goat Cheese Bon Bon, Roganjosh Gravy and Rogan Oil

Sous Vide Aged Beef Fillet 48.5
 200gms Beef Fillet, Agria Lyonnaise, Sous Vide Carrot Marrow, Leek Puree, Chimichurri and Cabernet Sauvignon Jus

Sous Vide Chicken Supreme 38 
 Licorice Cauliflower Purée, Seasonal Vegetables, Harissa, Chili Dukkah and Cranberry Marsala au Jus

Catch of the Day 37.5 
 Ask your server for today's creation!

Wild Mushroom Pappardelle 30.9  
 Mushroom Sauce, Whipped Goat Cheese, Truffle Essence, Shiitake and Parmesan

Cauliflower Inari 31.9  
 Chickpea Batter Fried Inari, Licorice Cauliflower Puree, Butterbean Cassoulet, Togarashi and Herb Oil

Trust the Chef

Two Course Menu 55
 Three Course Menu 65

Sides (served only with meals please)

Fries with Chipotle mayo 12
 Polenta fries with parmesan and truffle essence 13
 Roasted spring carrots with black garlic labneh 14.5
 Mixed leaves salad with toasted macadamia, beet dressing and radish 12

List of Allergens:



*Please let us know if you are allergic to any food ingredients

*All credit card and paywave transactions will incur a surcharge



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