

classic

KOHLRABI
burrata, dashi cream, shiso

VICHYSOISE
milk braised parsley root

FALSE RISOTTO
potato, artichoke,
miso & yuzu curd

SANDY CARROT
scrambled tofu,
dukkah, carrot vinegar

CHEESE
a daily creation from the
pastry kitchen.
+\$25 Supplement

CRÈME CATALANA
brown butter, espresso

Classic menu
without pairing
\$150++

SNACKS

KRUG
GRANDE CUVÉE
+\$65 supplement

UMAMI BOMB
tequila, dill, plum, citrus, beer

BENJAMIN LEROUX
2016 bourgogne blanc
burgundy - france

PIEROPAN
2017 soave 'classico'
veneto - italy

VINCENT GIRARDIN
2015 savigny les beaune
burgundy- france

CHATEAU RIEUSSEC
2009 sauternes - france
+ \$35

SOBREMESA
sherry, orange, bourbon

Classic menu
with pairing
\$255++

gourmand

KING OYSTER MUSHROOM
béarnaise,
roasted onion

FALSE RISOTTO
potato, artichoke,
miso & yuzu curd

KOHLRABI
burrata, dashi cream, shiso

SALSIFY TAGLIATELLE
63c hens egg,
chickpea broth

CHEESE
a daily creation from the
pastry kitchen

TUTTI FRUTTI
cheesecake

FAUX FOIE GRAS MOUSSE
textures of apple, spiced gaufrette

SANDY CARROT
scrambled tofu,
dukkah, carrot vinegar

ATRA AERO
sourdough ice cream,
horlicks

SNACKS

VICHYSOISE
milk braised parsley root

SWEET TREATS

Gourmand menu
without pairing
\$245++

BENJAMIN LEROUX
2016 bourgogne blanc
burgundy - france

STAIRS SOUR
pear, cognac, honey, citrus

FUKUDA
2018 junmai ginjo
nagasaki - japan

VINCENT GIRARDIN
2015 savigny les beaune
burgundy - france

a selection of treats
from the pastry

Gourmand menu
with pairing
\$405++

KRUG
GRANDE CUVÉE
+\$65 supplement

UMAMI BOMB
tequila, dill, plum, citrus, beer

PEREIRA D'OLIVIERA
1986 verdelho
madeira- portugal

PIEROPAN
2017 soave 'classico'
veneto - italy

CHATEAU RIEUSSEC
2009 sauternes - france
+ \$35

UM BONGO
bourbon, campari, guava, citrus

NIGHT TRAIN
rum, plum, sherry