



Six Course Tasting Menu

Capsicum Consomme & Black Garlic Oil

Roasted Palm Heart & Fennel Cream

Khoresan Wheat Tart & Brussels Sprouts

Cucumber, Makrut Lime & Barletta Onion

Tomato, White Pea & Saltbush

Mitoyo Eggplant, Emmer Wheat & Caper

Sugarloaf Cabbage, Olive Oil Mash &

Tomato Mustard

Watermelon & Shiso

Local Figs, Pistachio & Sumac

Six Course Menu	125
Yellow Pairing	110
Sommeliers Pairing	155
Non-Alcoholic Pairing	85