

DISCOVERY MENU

Spanner crab, green apple, curry leaf, coconut

Scampi chaat, tamarind, pomegranate, spiced yoghurt

Market fish tikka, black garlic & cashew, cabbage, white soy

Aged duck, celeriac, Kerala sauce, leek

Veal sirloin, lamb belly, bhuna masala, hibiscus leaf pickle

Artisan cheese (optional \$20pp)

Cucumber, spruce, mishti doi, bee pollen

Carrot halwa, dulce de leche, mandarin, cardamom

Five course tasting menu \$120pp

Paired wines \$80pp / Premium paired wines \$110pp

Seven course tasting menu \$170pp

Paired wines \$100pp / Premium paired wines \$150pp