

turntable

& OLLIE DABBOUS

New potato & baked garlic focaccia
Lettuce & sunflower
Chilled melon & jasmine gazpacho

Fig leaf granita, roast figs

Nest egg

Lobster in three servings . . .

Glazed tail with satsumaimo, honey & lime
Tempura claw with Thai basil
Pandan leaf broth of the shell

Pigeon cooked over charcoal,
savory pistachio praline, tender beetroot
& pickled rose petals

Sweet pea & marigold sherbet

Strawberry & meadowsweet custard tartlet,
Tahitian vanilla cream,
chilled lemon verbena infusion

Canelé cooked in beeswax

TASTING MENU 160

WITH BEVERAGE PAIRING 225