



TO START | TO SHARE

Something Delicious to Begin with or Enjoy Together

Tomato Tartare, Crispy Shallots & Vegan Mayonnaise (VG)	115
Crispy Gnocchi, Cauliflower, Huguenot Cheese Espuma, Roasted Almonds (V)(N)	120
Pulled Pork Croquettes, Miso Apple Puree, Apple & Sesame Slaw	125
Salt & Pepper Squid, Green Salad, Avocado with Basil & Lemon Aioli	130

FROM THE KITCHEN

Our Main Dishes, Made to be Savoured

Zucchini Falafels, Whipped Edamame, Shaved Greens & Herb Oil (VG)(GF)	195
Braised Pork Belly, Asian Salad & Sesame Dressing with Avocado Mousse (GF)	195
Summer Risotto, Gremolata, Gruyere (V)(GF)	200
300g Beef Sirloin, Chili Lime Butter, Crispy Shallots, Bone Marrow & Chimichurri	220
Sumac, Parsley & Mint Crusted Lamb Rack with Labneh (GF)	250
Line Fish with White Wine, Lemon, Caper & Tomato Vinaigrette (GF)	265

TO ACCOMPANY

A Little Something Extra for the Table

Hand-Cut Chips (VG)(GF)	45
Potato Pavé, Lemon Aioli (V) (GF)	55
Roast Vegetables, Tahini Yogurt & Pecan Date Salsa (VG)	65
Tomato & Bocconcini Salad, Basil Pesto, Macadamia Nuts & Balsamic Dressing (V)(N)	70

SOMETHING SWEET

The Perfect Ending to a Leisurely Lunch

Fig Leaf Panna Cotta, Honeycomb & Fig (V)(GF)	75
MCC & Strawberry Sorbet, Fresh Berries (VG)(GF)	80
Salted Caramel Chantilly Donuts, Almond Praline & Vanilla Bean Ice Cream (V)(N)	80
Hazelnut Espresso Ice Cream, Shortbread Crumb (V)(N)	90
Dark Chocolate Cremeux Tart, Fresh Raspberries & Basil Sorbet (V)	90

FOR THE LITTLE ONES

Only for Children 12yrs of Age and Under

Chicken Tenders & Chips	80
Mac & Cheese (V)	80
Vanilla Ice Cream & Chocolate Sauce (GF)	55
Cinnamon Donuts & Vanilla Ice Cream	75

Please ask your waiter how we can accommodate your baby with a snack. The kitchen can offer a nutritious puree or a portion of plain yoghurt.

*A service charge of 10% is added to tables of 7 or larger