



DINNER MENU

\$95 PER PERSON | \$135 WITH WINES

Glass of Vevue Cliquot NV on arrival

AMUSE BOUCHE

WALKER FARM NOMADIC CHICKEN
SPICED SCOTCH EGG

Hugel Pinot Blanc, Alsace France

KERELA TODDY SHOP STYLE
CRISPY SOFT-SHELL CRAB

Babich Black Label Pinot Gris, Marlborough NZ

MIGHTY BEAN TEMPEH ORGANIC
TUMERIC AND LENTIL SOUP

William Fevre Petit Chablis, France

MAIN ALTERNATELY SERVED...

BARANBALI FARM WESSEX
SADDLEBACK PORK LOIN

CLEAN SEAS YELLOW TAIL KINGFISH,
YUZU BUTTER, CRYSTAL ORGANICS
HERBS, LOCAL FINGER LIMES

Rameau D'or Rose, Provence France

KHEER, WILD HIBISCUS, TOASTED BUNYA
NUTS, ROSELLA SYRUP

Veuve Ambal Sparkling, Burgundy France

