



## 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 SUCKLING PIG

#### BABY HIRAMASA 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

