

8 course 2150++

WINE PAIRING

4 Glasses 1650++

*6 Glasses 2300++

Menu

SNACKS

Chickpea Pillow | Hummus
Pea Tartlette | Smoked Curd | Finger Lime
Corn custard | cornet | Burnt corn
Tomato water | Guava | Green Chili | Lime

Aubert et Fils, Champagne Brut NV

Sourdough Brioche | Shallot Butter | Onion Ash

**MUSHROOM CHAWANMUSHI | TRUFFLE
REDUCTION | SWISS BROWN | WILD RICE**

* Joseph Drouhin Chablis 2018

**SALT BAKED HEIRLOOM BEETROOT | SMOKED
YOGHURT | WALNUT**

Domaine Vacheron Sancerre, Loire Valley 2018

**SLOW ROASTED CAULIFLOWER | GRAPES |
BERGAMOT | FERMENTED BEAN**

* Cline Old Vine Zinfandel, Lodi Valley California 2017

**BUTTERNUT BARLEY RISOTTO | 'HASSELBACK'
CURRY BUTTER | PICKLED BUTTERNUT**

Tenuta San Guido "Le Difese", Tuscany 2016

**FENNEL & LYCHEE SORBET | DILL | LEMON |
CONFIT SHALLOT**

**BLACK SESAME ICE CREAM |
WHITE CHOCOLATE | CHERRIES**

Robertson Winery "Special late Harvest"
Gewurztraminer 2018

MIGNARDISES