



## L U N C H

### TOMATO

aromatic tomato confit, marinated burnt palm heart,  
pickled zucchini, glazed marinated baby onions,  
pickled cucumber, yuzu vegetable broth, sweet potato chips

### SWEET PEA TARTARE ON CARAMELIZED QUINOA

caramelized onion quinoa, sweetpea, sea asparagus,  
coconut mousse, fusion oils with rosemary,  
parsley, thyme, basil, baby watercress, smoked mesquite  
apple & celery center topped with pea Tartare

### SPANISH ARTICHOKE

steamed spanish artichoke, onion mousse, beetroot,  
sweet potato, vegan hollandaise, poached asparagus,  
roasted pine nuts, onion brittle

### FERMENTED AUBERGINE

smoked & fermented miso enriched aubergine sous vide,  
lemon grass cauliflower & potato purée, turmeric coconut  
cashew nut broth, hints of coriander & galangal

or

### TRUFFLE ROASTED BUTTERNUT RISOTTO

smoked mustard chanterelle, truffle shavings

### CARAMELISED BURNT POACHED PEACH

Marinated in sweet wine, cinnamon, star anise,  
coconut sorbet, wild berries topped with honey nut brittle

US\$225 per person