



Private Dining Menu

NINETY NINE DOLLARS

SELECTION OF BREAD

MOJITO SPHERE

FISH TACO

PUFFED CANNELLONI

Beetroot

TEXTURES OF BEETROOT

GOATS CURD, CRISPY AMARANTH

(V)

Fish Pillow

FISH BASED GNOCCHI

CANNELLINI, MUSSEL, CUTTLEFISH

(GF)

Hanging Tender

SMOKED EGGPLANT, CAMEL CHEESE

PURE BLACK ONYX BY RANGERS VALLEY

MB3+

(GF)

Pear

SEASONAL PEAR

HONEY & MASCARPONE

(GF)

PETIT FOURS

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE



Private Dining Menu

ONE HUNDRED & THIRTY DOLLARS

SELECTION OF BREAD

MOJITO SPHERE

FISH TACO

PUFFED CANNELLONI

Beetroot

TEXTURES OF BEETROOT

GOATS CURD, CRISPY AMARANTH

(V)

Kingfish

GRILLED CORN, SOUR CREAM

QUINOA & LIME

(GF)

Mushroom

BOTTONI

SMOKED BUFFALO MOZZARELLA

(V)

Lamb

BACKSTRAP

SAVOY CABBAGE, BLACK GARLIC

LEEK, PICKLED MUSHROOMS

(GF)

HERB SORBET

Pear

SEASONAL PEAR

HONEY & MASCARPONE

(GF)

PETIT FOURS

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Private Dining Menu

ONE HUNDRED & SEVENTY NINE DOLLARS

SELECTION OF BREAD

MOJITO SPHERE

FISH TACO

PUFFED CANNELLONI

Sashimi

BLUE TEA DASHI

YOGHURT SPHERE & LIME

(GF)

Champagne Lobster

CHARDONNAY SAUCE

Duck

SERVED AL DENTE

RAVIOLI, CARROT, CONSOMMÉ

Crocodile

DILL

CABBAGE & MACADAMIA

(GF)(DF)(CN)

Lamb

BACKSTRAP

SAVOY CABBAGE, BLACK GARLIC

LEEK, PICKLED MUSHROOMS

(GF)

HERB SORBET

Lemon

LEXUR LIMONCELLO, JAM

LEMON CANDY, MERINGUE

(GF)

PETIT FOURS

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