

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU ESCALE

The Menu Escale is to be enjoyed by the whole table

5 COURSES 2,950

Bluefin seneca tuna, mozzarella cream, fennel



Bresse chicken, black truffle, chestnut



Brittany cod confit, young turnips, Tarragon



Wild boar on the ambers, celeriac, green pepper sauce

or

Margaret river 8/9 Wagyu, short ribs, piquillo, holy basil

SUPPLEMENT 1200



Cheeses matured by Les Frères Marchand

SUPPLEMENT 900



Chestnuts delight, quince, Hokkaido milk



DRINK PACKAGE

ALL INCLUDE WATER + COFFEE / TEA

2 MOCKTAILS

650

1 GLASS WHITE WINE + 1 GLASS RED WINE

1,150

1 GLASS CHAMPAGNE + 1 GLASS WHITE WINE + 1 GLASS RED WINE

1,650

ALL PRICES ARE SUBJECT TO VAT & SERVICE