

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



Cured Japanese amberjack, Kiwi, Tomato and Basilic



Bresse chicken, Black truffle, chestnut



Confit halibut, purple eggplant and Champagne sauce



French suckling pig, grenaille potato, sage and William pear

Or

Stockyard Wagyu beef, wild mushrooms and oxtail bolognese

SUPPLEMENT 1200



Our selection of fresh and matured cheeses

SUPPLEMENT 900



Quince and Pear delight, Roasted Vanilla ice cream



ALL PRICES ARE SUBJECT TO VAT & SERVICE