



*Seasonal Tasting Menu: A Celebration of Forest, Farm & Sea*

*19<sup>th</sup> - 23<sup>rd</sup> May 2026*

“A COOK’S SNACK: BREAD & BUTTER”

*foie gras, guava confiture, perigord truffle*

TASMANIAN SEA TROUT

*sansho, dill, horseradish emulsion*

TAGLIATELLE WITH CRAB, CAVIAR & CUCUMBER

*smoked trout roe, royal osetra, poached oyster, beurre blanc*

SPRING VEGETABLE POT-AU-FEU

*norwich farms vegetables, tempura of golden enoki, rapini blossom, cèpe consommé*

HOKKAIDO SCALLOP & PRESERVED CITRUS

*foie gras, “linguini” of squash, yuzu*

DOVER SOLE “VÉFOUR”

*halal pastures farm choufleur, caviar beurre blanc, heirloom potato*

PIGEONEAUX “PARISIENNE”

*spring peas, essence of cedar, sauce chambertin*

PAIN PERDU “HONG KONG STYLE”

*quince confiture, tête de moine*

CRÊPES AUX CHOCOLATE

*seville orange, espresso, orange blossom & crème fraîche glacée*

SOUFFLÉ AUX FRUITS DE PASSION

*malaysian white pepper*

“COFFEE, CHOCOLATE & CIGARETTES”

*coffee liqueur, aged tobacco, cigarette russe*