

the menu

CHEF
Miku

Canapes:

Black pearl Siberian Oscietra Caviar, buckwheat blinis

Stone Axe black wagyu & Oberon truffles

Full Course Menu:

Skull island tiger prawns, yuzu - avocado 'leche de tigre'

Pumpkin & truffles velouté, triple cream brie, chestnuts

Spiny Lobster medallions with apple jus, avocado oil, apple crisps

Miso glazed "Glacier 51" Toothfish, morel mushrooms, mustard greens

Pavlova 'neauveau', alpine berries, bush honey, winter truffles

Wines:

Champagne Remy Massin Brut Rosé

Château Couhins 2016 grand cru Pessac leognan Bordeaux

Domaine Dutron les vignes du château 2017 pouilly fuisse burgundy

Domaine Ardhui - Les lambots 2018 pommard burgundy

Château cantemerle 2014 - grand cru haut médoc Bordeaux

Château Climens 1996 - Barsac Premier Cru - Bordeaux

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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