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## 8-COURSE DÉGUSTATION

Dinner on Fridays only

### **Amuse-Bouche**

chef's creation



### **Burrata**

vine tomato, pesto, tomato soil, balsamic reduction



### **Truffle & Foie Gras**

foie gras brûlée, shaved truffle, pistachio nut chip



### **Pumpkin**

crème of pumpkin, roasted butternut, sunflower seeds



### **Seafood**

seared dived scallop, octopus tentacle, barramundi fillet  
cauliflower, smoked potato, chorizo sausage



### **Intermezzo**

sorbet, berry compote, mint



### **Game**

duo of pigeon, corn fricassée, risotto rice



### **Beef**

sous vide wagyu beef, carrot purée,  
sautéed sweet potato leaf, morel mushroom



### **Dessert**

walnut milk chocolate, raspberry parfait, vanilla ice-cream

**78 per person**