

Raw Flavours

Kaviari Kristal Caviar // blinis, traditional condiments

Pacific Oyster // green chilli, fennel, dill, lemon relish

Kingfish Crudo // green chilli, ginger, radish, finger lime, orange, soy, sesame

Snapper Ceviche // peppers, cherry tomatoes, crushed corn nuts, spicy tomato, lime dressing

Beef Tartare // red endive, salted grated egg yolk, Parmesan crackers

Starters

Watercress Soup // chickpeas, hung curd, rosewater

Two Artichokes // globe and Jerusalem, baby beans, soft leaves, crispy artichoke chips

Burrata // persimmon, grilled leek, mint, pistachios, grilled bread

Jumbo Octopus // kipfler potatoes, chickpeas, parsley, garlic

Spiced Lamb Meatballs // sour cherries, sweet spiced tomato sauce, chargrilled bread

Hand Rolled and Braised Italian Grains

Pizza Bianco // clams, fermented chilli, parsley, garlic

Ravioli // ricotta filled, roast cherry tomatoes, basil, Parmigiano-Reggiano

Carnaroli Rice // Alaskan king crab, saffron, peas, chilli, dill

Cavatelli // braised duck ragu, orange, green olives, mint

Main Plates

Cauliflower // clay oven roasted, quinoa, curly kale, pomegranate, cherry tomato salad, nut sauce

Jumbo Prawns // chargrilled, heirloom tomato, shaved cauliflower, sumac, smoky eggplant puree

Seared Reef Fish // Jerusalem artichokes, sautéed cultivated mushrooms, garlic, parsley

Kingfish // celery hearts, grapes, borlotti beans, mint, verjuice dressing

Veal Cutlets // herb and Parmesan crumbed, fried sage, capers, celeriac, apple remoulade

Wagyu Beef Sirloin // Café De Paris butter, fine herb salad, potato puree



Local and Regional Flavours

Malai Kofta // paneer and potato dumplings, ground cashew curry

Tandoor Jobfish Cutlets // marinated, ginger, garlic, turmeric, green mango, peanut chaat masala

Lobster Biriyani // green mango, guava salad, mint raita

Simply Prepared

Whole Roast Jobfish // fried capers, lemon, marjoram, lemon - for two sharing

Coal Roasted Free-Range Chicken // half or whole, baby beans, confit garlic, crunchy bread, chicken vinaigrette

Sides

Heirloom Tomatoes // cucumber, pomegranate, radish, Persian feta cheese, sumac

Broccolini // sautéed, garlic, chilli, almonds

Tandoori Vegetables // spiced tamarind, chaat masala dressing

Crushed Potatoes // lemon, capers, mint