



2 Courses	3 Courses	Long Story
75	95	115

#### ENTREES

Ora King Salmon | Chilli | Nashi  
Smoked Chicken | Cashew | Pickled Shallots  
Beetroot | Garden Verde | Chevre  
Charcoal Ox Tongue | Ginger Apples | Sesame

#### MAINS

Market Fish | Blue Lip Mussels | Salmon Roe  
Xinjiang Lamb | Labneh | Coriander  
House-made Gnocchi | Mixed Mushrooms | Guanciale  
Charcoal Cabbage | Tofu | Miso

#### DESSERTS

64% Manjari Chocolate | Espresso  
Coconut | Citrus | Passionfruit  
Strawberry | Yoghurt | Pistachio

All meals are accompanied by house-made Tallow &  
Thyme Brioche, and a seasonal side.