

SIX

OMNIVORE

238

warm baked oysters, creamed basil, wasabi

EGG TOAST AND CAVIAR
chives and dill

YELLOWFIN TUNA NOODLES
avocado, radish, ginger dressing and chili oil

STEAMED BLACK SEA BASS
autumn mushrooms, spiced infusion, finger limes

SAUTEED FOIE GRAS
yuzu scented broth, apple puree and cracklin

ROASTED LAMB LOIN
crackling riblette, smoked chili glaze, broccoli rabe

DARK CHOCOLATE PRALINE
espresso cake with fresh macadamia nut milk

TEN

OMNIVORE

298

warm baked oysters, creamed basil, wasabi

EGG TOAST AND CAVIAR

chives and dill

BAY SCALLOP TARTARE

candied pecans, sherry vinaigrette

YELLOWFIN TUNA NOODLES

avocado, radish, ginger dressing and chili oil

PARSNIP SOUP

coconut, lime and mint

HONEYNUT SQUASH POT STICKERS

soy-ginger dressing, basil, golden shallot oil

STEAMED BLACK SEA BASS

autumn mushrooms, spiced infusion, finger limes

LANGOUSTINE

buckwheat crêpe, herbal kombu broth

SAUTEED FOIE GRAS

yuzu scented broth, apple puree and cracklin

GENTLY SMOKED SQUAB

roasted cabbage, silky celeriac, hibiscus pickled mustard seeds

SUGAR PUMPKIN

spiced pumpkin cream, pumpkin seed pralinebutternut
squash sorbet

SIX

VEGETARIAN

148

butternut squash soup, wild mushrooms and chives

KING OYSTER AND AVOCADO CARPACCIO

grilled jalapeño oil and lime

HEIRLOOM BEET

lemon-coconut yogurt and pink lady apples

ROASTED BRUSSELS SPROUTS

pistachio, thyme, mustard vinaigrette

CARAFLEX CABBAGE

cured celery root puree, white truffle

HONEYNUT SQUASH POT STICKERS

soy-ginger dressing, basil, golden shallot oil

YOUNG COCONUT SEMI-FREDDO

tropical fruit and lime curd
