

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU ESCALE

The Menu Escale is to be enjoyed by the whole table

5 COURSES 2,950



Cured amberjack, Kiwi, Tomato and Basilic



Confit wild boar, black truffle, chestnut



French rainbow trout, nori seaweed
Japanese turnips and wasabi sauce



French suckling pig, grenaille potato, sage and William pear

Or

Stockyard Wagyu beef, wild mushrooms and oxtail bolognese

SUPPLEMENT 1200



Our selection of fresh and matured cheeses

SUPPLEMENT 900



Chocolate 75% from Alain Ducasse manufacture
vanilla, salted caramel



ALL PRICES ARE SUBJECT TO VAT & SERVICE