

# 6 Courses Tasting Menu

€80 per person

Wine & spirit pairing with each course €65

Available from Monday to Thursday from 5pm, Friday and Saturday after 8pm, for the entire table only.

## Rock oyster

Raspberry and Shallot Vinaigrette

*Grüner Veltliner, Domane Wachau Federspiel, Wachau, Austria*



## Scallop

Pea puree, crispy pancetta, scallop coral sauce

*Gavi Dei Gavi, Pio Cesare, Piemonte, Italy*



## Sea Bass Fillet

Purple potato, cauliflower puree, oyster tempura

*Chablis Premier Cru, Bouchard Aîné & Fils, Burgundy, France*



## Lemon & Mint Sorbet

*Gunpowder Gin*



## Surf & Turf

Chargrilled tiger prawn, Beef Fillet Dry-aged for 14 days, shallot mash, roast roots, mushrooms

*Le Différent de Château de Ferrand, St. Emilion Grand Cru, Bordeaux, France*



## Passion Ball

Passionfruit mousse encased in a chocolate ball

*Hennessy XO*

Coffee and Tea

Discretionary 12.5% service charge for parties of 6 or more.

Full allergen list available upon request.