

# *culinary philosophy*

Grei

Our concept is founded on a culinary philosophy which seeks the sensual understanding and usage of understated herbaceous ingredients, rather than in the predictable customs of culture and tradition. Grei is a gastronomic celebration that takes you on a multi-dimensional journey of artfully curated textures, colours, flavours and ambience.

Thank you for joining us.

Chef Candice



World's Leading Fine  
Dining Hotel  
Restaurant

*main*

*menu*

*first*

Prawn, Cucumber, Chervil

or

Ostrich, Beetroot, Sorrel

*second*

Langoustine, Sweetcorn, Bronze Fennel

*third*

Pork Belly, Spring Onion, Rosemary

or

Linefish, Potato, Verbena

*fourth*

Lamb, Pea, Lemon Balm

*fifth*

Beemster, Plum, Halva

*sixth*

Guava, Beetroot, Hibiscus

or

Whiskey, Truffle, Barley