

# *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

# *vegetarian menu*

## *first*

Cacciotta, Tomato, Fennel

## *second*

Mushroom, Ulva, Koppert Cress

## *third*

Apple, Potato, Thyme

## *fourth*

Cauliflower, Truffle, Sage

## *fifth*

Beemster, Plum, Halva

## *sixth*

Guava, Beetroot, Hibiscus

or

Whiskey, Truffle, Barley