

# *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

# *pescetarian* *menu*

## *first*

Prawn, Cucumber, Chervil

## *second*

Langoustine, Sweetcorn, Bronze Fennel

## *third*

Linefish, Potato, Verbena

## *fourth*

Seabass, Zucchini, Tarragon

## *fifth*

Beemster, Plum, Halva

## *sixth*

Guava, Beetroot, Hibiscus

or

Whiskey, Truffle, Barley