

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

equinox

Autumn is the season of transformation, the bridge between the vibrant energy of summer and the reflective stillness of winter.

The fiery splendour of autumn is easily matched by the sensual allure and texture of the ingredients that it brings.

Perhaps no other season compliments the intriguing appeal of earthiness and the versatility of savoury and sweet quite as adeptly as Autumn - or as we have named it Equinox.

pescetarian
menu

first

Seabass, sweet potato, coriander

second

Bouillabaisse, rouille, koppert cress

third

Sole meuniere, caviar, parsley

fourth

Monkfish, tomato, lovage

fifth

Roquefort, hazelnut, pear

sixth

Almond, rum, rose geranium

or

Guava, beetroot, hibiscus