

# *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

*vernal*

Spring offers an assurance of new beginnings as it emerges in an optimistic array of colour.

Grei's promise of rejuvenation and mystery is reflected and complimented by the vibrant enigma of this exquisite season.

This is Vernal....

## *main menu*

### *first*

Tuna, avocado, coriander

or

Lamb, anchovy, shiso

### *second*

Chicken, asparagus, lemon balm

### *third*

Guinea fowl, truffle, thyme

or

Prawn, potato, bronze fennel

### *fourth*

Wagyu, rye, wild garlic

or

Seabass, squidink, marjoram

### *fifth*

Lanquedoc, pecan nut, nasturtium

### *sixth*

Cauliflower, almond, camomile

or

Litchi, lemon, fennel