

<b>GAZPACHO</b>	<b>350</b>
cold tomato soup, frozen plum relish, jalapeño, cucumber salad, oyster leaf <i>VE/GF</i>	
<b>SALMON GRAVLAX</b>	<b>480</b>
glenmorangie cured salmon gravlax, horseradish, blood orange, cucumber and <b>apple gel</b> , radish, puffed wild rice <i>GF/DF</i>	
<b>FOIE GRAS</b>	<b>590</b>
port and blackberry glazed foie gras mousse, blackberry compote, poached pear jelly, hazelnut paste, thyme and onion sable <i>N</i>	
<b>QUAIL</b>	<b>410</b>
hoisin glazed quail breast, confit leg, sweetcorn purée, baby onion, plum, maize crisp, star anis jus	
<b>WAGYU (MARBLE SCORE 8 TO 9)</b>	<b>510</b>
carpaccio, truffle mayonnaise, peppadew gel, parsley purée, sago crisp, rocket shoots <i>GF/DF</i>	
<b>SCALLOP</b>	<b>510</b>
pan-fried scallops, porcini purée, pickled shimeji, nasturtium crisp, chicken jus	
<b>OYSTERS</b>	
west coast oysters, lime and apple mignonette <i>GF</i>	
for 6	320
for 12	620
<b>CAVIAR</b>	<b>SQ</b>
sturgeon caviar, traditional accompaniments: boiled eggs, parsley, crème fraiche, blinis, vodka	

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

## VEGAN ENTRÉES

<b>SARAPANA SALAD</b>	250
daily harvest of raw vegetable shavings from our rooftop garden, baobab dressing GF	
<b>GAZPACHO</b>	350
cold tomato soup, frozen plum relish, jalapeño, cucumber salad, oyster leaf VE/GF	
<b>TART</b>	300
spiced butternut tart, cashew cheese, toasted almonds, apple slaw GF/N	
<b>COURGETTE</b>	300
grilled sous vide courgette, cauliflower purée, pickled mushrooms, crispy onions, pink peppercorn	

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<b>RISOTTO</b>	410
fine herb and truffle risotto, sweetcorn custard, whipped saffron cream cheese, charred corn, spring onion <small>GF</small>	
<b>LINEFISH</b>	500
pan-fried linefish, cauliflower, sweet-pickled mussels, seaweed, lemon grass broth, oscietra caviar	
<b>DUCK</b>	530
pan-fried duck breast, crispy pastry, confit duck leg, fried gizzards, pear, port jus	
<b>SALMON</b>	650
scottish salmon, butternut, braised onion, spinach and lemongrass purée, sorghum popcorn, preserved lime <small>GF</small>	
<b>VENISON</b>	530
pan-seared venison loin, cranberry and olive bone marrow, burnt onion and molasses purée, carrot, red cabbage, port jus <small>GF</small>	
<b>FILLET</b>	670
wagyu beef fillet, potato, carrot and black winter truffle pave, porcini purée, sautéed mushrooms, cognac jus <small>GF</small>	
<b>LAMB</b>	580
harissa lamb loin, burrata, roasted red pepper, confit potato, char-grilled spring onion, aubergine, cumin jus <small>GF</small>	
<b>STEAK DIANE</b>	610
beef medallions, flambéed tableside, carrot purée, potato croquette, baby carrots, mushrooms	
<b>LOBSTER THERMIDOR</b>	1100
mushroom and brandy thermidor, pomme purée, buttered baby vegetables <small>GF</small>	

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## VEGAN MAINS

<b>CAULIFLOWER</b>	390
curried cauliflower, ginger and turmeric purée, saffron potato, caramelised onions, curried 'puy' lentils, crispy onions GF	
<b>LEEK</b>	390
leek and nori roulade, winter vegetable ragout, confit garlic, rice paper, basil oil GF	
<b>VEGAN 'MEATLOAF'</b>	410
buckwheat, mushroom, beetroot, green beans, coffee jus GF	
<b>AUBERGINE</b>	390
sautéed marinated aubergine, semi dried tomato sauce, olive gel, aged balsamic, white bean puree, smoked aubergine tartare, saffron pickled courgette, grilled spring onion GF	

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<b>SAXON TORTE</b>	330
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice-cream <i>GF/V</i>	
<b>PASSION FRUIT</b>	300
passion fruit curd, citrus and saffron savarin, treacle meringue, raspberries, coconut crumble, passion fruit ice cream	
<b>CHOCOLATE, CHOCOLATE, CHOCOLATE</b>	330
nyangbo 68% chocolate crémeux, cocoa biscuit, manjari 64% chocolate creme, amaretto, caramelia 36% ice cream	
<b>PEANUT AND CARAMEL</b>	300
cocoa nib crème, salted caramel, shortbread, Bahibe 46% chocolate crémeux, roasted peanut ice cream <i>N</i>	
<b>YUZU AND WHITE CHOCOLATE</b>	330
white chocolate cake, yuzu crémeux, sous vide pineapples, ivoire 32% chocolate ice cream	
<b>PEAR AND HONEY</b>	300
roasted forelle pears, calamansi crème, almond granola, honey ice cream, poached pear <i>N</i>	
<b>CRÊPES SUZETTE</b>	390
candied orange, grand marnier cognac, brown butter ice-cream, flambéed tableside <i>V</i>	

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## VEGAN DESSERTS

<b>CHOCOLATE AND BERRY</b>	300
dark chocolate mousse, raspberry sorbet, chocolate sponge, berry gel, seasonal berries	
<b>PINEAPPLE AND COCONUT</b>	290
sous-vide pineapple, amatika caramel sauce, coconut crumble and vanilla ice cream <b>V</b>	
<b>CASHEW AND PASSION FRUIT</b>	290
cashew cream, passion fruit confit, vanilla biscuit, dried raspberries, candied cashew nuts <b>N</b>	
<b>FRUIT SORBET SELECTION</b>	280
raspberry, mango, lemon	

Our kitchen makes use of our organic garden and sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, bakers and artisans.

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