

OYSTERS

west coast oysters, lime and apple mignonette GF

for 6 330

for 12 630

CAVIAR

SQ

sturgeon caviar, traditional accompaniments:

boiled eggs, parsley, crème fraiche, blinis, vodka

SOUP

360

roasted butternut, maple, cinnamon, chervil and ricotta

cannelloni, spicy toasted pumpkin seeds V

SALMON GRAVLAX

480

glenmorangie cured salmon gravlax, horseradish,

blood orange, cucumber and apple gel, radish,

puffed wild rice GF/DF

WAGYU (MARBLE SCORE 8 TO 9)

520

carpaccio, truffle mayonnaise, peppadew gel,

parsley purée, sago crisp, rocket shoots GF/DF

SCALLOP

510

pan-fried scallops, porcini purée, pickled shimeji,

nasturtium crisp, chicken jus

TART

310

spiced butternut tart, cashew cheese, toasted almonds,

apple slaw VE

Our kitchen 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, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.

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

CAULIFLOWER	400
curried cauliflower, ginger and turmeric purée, saffron potato, caramelised onions, curried 'puy' lentils, crispy onions VE	
RISOTTO	425
fine herb and truffle risotto, sweetcorn custard, whipped saffron cream cheese, charred corn, spring onion GF/V	
SALMON	660
scottish salmon, butternut, braised onion, spinach and lemongrass purée, sorghum popcorn, preserved lime GF	
FILLET	685
wagyu beef fillet, potato, carrot and black winter truffle pavé, porcini purée, sautéed mushrooms, cognac jus GF	
CHEF'S SPECIAL	SQ
presenting a sneak peak of a new menu item to be offered in our fine dining restaurant opening soon	

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SAXON TORTE	340
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream GF/V	
PASSION FRUIT	315
passion fruit curd, citrus and saffron savarin, treacle meringue, raspberries, coconut crumble, passion fruit ice cream	
BANANA BREAD	315
tonka bean whip, banana bread, caramel tuille, smoked macadamia crumble, salted caramel ice cream N	
CHOCOLATE AND BERRY	315
dark chocolate mousse, raspberry sorbet, chocolate sponge, berry gel, seasonal berries VE	

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