



SMALL PLATES

TUSCAN RIBOLLITA (V)

Heartwarming chunky Tuscan Stew with slowly-stewed Radicchio, Kale, Cannellini Beans & Olives with Olive Oil & Herbs. Finished with toasted Sourdough & Parmesan.

ASPARAGUS, FENNEL & BEET SALAD (V)

Dressed in a Three-Mustard Honey Emulsion with a spicy Pecan & Sultana Granola, Feta, Pine Nuts, Orange & Sunchoke Chips.

MAHI-MAHI TOSTADA

Charred & pickled Jalapeño, Tomatillo Salsa, salted Black Beans, Sour Cream & Pickled Onions.

CORN RIBS (V)

Glazed with Chipotle, Lime, Pepper & Butter.

PASTRAMI REUBEN ROLLS

Pastrami meets Singapore Rolls with shredded housemade Pastrami, with American Cheese, Pickles, Mustard & fresh Pepper. All in a crispy shell, served with Garlic Toun.

SPICY PRAWN STUFFED & TEA SMOKED CHICKEN WINGS

With a Habanero & Tamarind lacquer glaze, Shrimp & Chicken Hot Sauce.

SCOTCH EGG

Delicious Beef Mince wrapped around a soft centre, Cured Egg; crumbed & fried on a Hollandaise Tartare with crispy Potato Straws.





ENTRÉES

TAGLIOLINI IN BURRO E PARMIGIANO AL TARTUFO NERO

(Contains Egg)

Simple Luxury in essence

Fresh Pasta Flat Noodles, made with Organic Eggs, tossed in the most delicious Parmesan Butter Emulsion with freshly shaved Black Truffles.

(White truffle available on request & Subject to availability)

TURKEY POT PIE

Roasted Butterball Turkey & smoked Turkey Ham cooked with Carrots, Celery, Sunchokes & Beans in a creamy Herb Sauce. Topped with flaky Shortcrust Dough & baked.

SPICY CRAB LINGUINE

Lump Crab, Umami Chilli Oil, Basil & lots of Garlic Parmesan.

PORTOBELLO MUSHROOM PITHIVIER (V)

Think Wellington for Vegetarians

Poached Portobello stuffed with Leeks, Onion & Gruyère with Herb Panade & Chimichurri. Baked inside a flaky Croissant Pastry shell & served on a Parmesan-Pepper-Truffle Sauce.

PORK CHOP SCHNITZEL

Premium Belgian Pork Chops pounded, crusted & fried to order. Served with a Dijon Mustard, Bacon, Garlic & Green Peppercorn Gravy & an addictive side of spicy, porky Pork Dirty Rice.

SPINACH & RICOTTA GNUDI (V)

Parmesan & Cultured Butter Emulsion with Brown Butter & Sage Crumbs, smoked Sweet Pepper, smoked Pepitas & pickled Onions.





♦ COCKTAILS ♦

JASMINE + WHITE PEPPER

December mornings, mallige flowers & Bangalore pretending it's cold.

Tanqueray No.10, Jasmine Pearl Tea, Pear, White Pepper, Vanilla & CO2.

PLUM + PAPER

Plum cake, Church Street & walking into a bookstore for no reason.

Brown Butter Black Label, Plum, Raisin & Oloroso Sherry.

CHAI + BUN

Traffic, Iyengar bakery stops & chai because of course.

Black Label, Darjeeling Tea, Black Cardamom, Whey & Hot Bun Muska Foam.

SMOKE + BIRIYANI

The big staff party at the peak of peak season.

Don Julio Blanco, Biryani Spices, Saffron, Smoked Ghee & Raita Acids.





DESSERTS

XMAS PUDDING

With a Brandy Cream Sauce.

PANNETTONE

Cassata Ice Cream, Peach Sauce & Mascarpone.

RED, WHITE & GREEN SUNDAE

Pistachio, Strawberry & Vanilla Gelato, topped off with Gingerbread Crumbs, Strawberry Shortcake & Pumpkin Spice Butterscotch Sauce.

MULLED WINE

BERRYLISH

Merlot, Berry Medley, Raspberry Liqueur, Peppercorn & Honey.

MEDDITERANEAN

Shiraz, Pomegranate Mollases, Fig, Saffron, Black Tea & Cardamom.

FLORAL

Sauvignon Blanc, Elderflower, Yuzu, Star Anise, Cinnamon, Ginger & Agave.

(Served Cold)

