



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75
per guest

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

PORK BELLY 13

wildflower honey, chillies, parsley, peanuts, lemon

KARAAGE 13

fried chicken, honey miso, kale, pickled shitake, sesame

PATATAS BRAVAS 14

charred broccoli, vadouvan aioli, duck bottarga, chillies

PORK RILLETTES 16

grilled bread, boquerones, romaine, caesar gribiche

BEEF TARTARE PAD KRAPOW 16

red curry, labneh, cucumber, green beans, basil, prawn chips

GRAVEDLAX 16

gin cured salmon, dill creme fraiche, pea shoots, bagel chips

FALAFEL SLAW 16

bulgar, babaganoush, cauliflower, feta, savoy cabbage

SPAGHETTI WITH DUCK BOLOGNESE 23

dandelion greens, gremolata, chilli ricotta

CONCHIGLIE WITH CHICKEN CONFIT 24

napa cabbage, kale, garlic, brown butter, chicken jus

PORK CHOP MILANESE 26

blood orange, radicchio, arugula, olive, white bean aioli

SALMON CHOWDER 29

smoked trout, fennel, herring roe, potato, lemon, parsley

ADOBO 29

grilled chicken thighs, coconut rice cake, papaya, cilantro

XL DRY AGED RIBEYE MP

polenta, red wine ragu, oyster mushroom, roasted shallot,
beef fat steak butter