

Tasting Menu

Stout Cup & Scallop
Duck Caesar
Cep Mushroom & Madeira 20 yrs
Cassava & Carabineros

Hamachi

Nashi Pear / Daikon

The Quail

Tortellini in Brodo / Black Truffle

Sourdough

Bone Marrow / Cultured Butter / Gonnelli 1585 Olive Oil

Moqueca

Aged Turbot / Manteiginha Beans / Farofa

A4 Wagyu Sirloin

Hen of the Woods / Cavolo Nero / Lobster Rice

Romeo & Juliette

Cheese / Guava

Baba

Cachaça / Pistachio / N25 Reserve Caviar

Blood Orange

Yogurt / Sagu / Kinome

Sweetcorn Macaroon
Cupuaçu Cake
Tonka Fudge
Quindim

3 Course Set Lunch Menu

Stout Cup & Scallop
Duck Caesar
Cep Mushroom & Madeira 20 yrs
Cassava & Carabineros

Sourdough / Cultured Butter

Hamachi

Nashi Pear / Daikon

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A4 Wagyu Sirloin

Hen of the Woods / Cavolo Nero / Lobster Rice

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Blood Orange

Yogurt / Sagu / Kinome

Tonka Fudge
Quindim