



Takeaway Menu

Starters

Sasanian Osetra Caviar | 1oz. Tin Kiawe Smoked Caviar. Traditional Accompaniments. \$MP

Stone Fruit Salad | Grilled Plums. Compressed Heirloom Tomatoes. \$18

Gem Salad | Salanova Butter Lettuce. Blood Orange. Heirloom Baby Tomatoes. Shio Miso Vinaigrette. \$16

Mains

Parisienne Gnoochi | Comte' Espuma. Coppa. Streusel. \$22| Summer Truffle \$28 Supplement

Lamb Shank | Cucumber. Elderflower. Creamed Kale. Pomme Puree. \$26

Pork Belly Don | Aged Enoki. Sesame Rice. \$18

Poule Au Pot Pie | Jidori Chicken Confit. Edamame. Hon Shimeji Shrooms. Truffle Bechemal. \$20

Shared

Bouillabaisse | Kauai Prawns. Monkfish. Kona Lobster. Pearl Potato. Saffron Broth. \$45

Sides

Seasonal Turnips | Puffed Rice. Mache Emulsion. \$12

Crispy Potatoes | Harrisa. Fromage Blanc. \$12

Dessert

Tarte-Tatin | Strawberry. Lemongrass. Huckleberry. \$12

Profiteroles | Yuzu Mousse. Adzuki crème. \$10