



## AMUSE BOUCHE

Smoked marlin roll with cream cheese, enhanced with cumbaya zest  
[FSH, MLK]

Or

Tomato and basil gelée on olive crumble   
[SUL]  
[PLANT-BASED, VEG]

## STARTER

Scallop carpaccio with mango and coriander salsa, yuzu pearls  
[MLS]

Or

Tomato rosace and palm heart salad with saffron dressing   
[SUL, MTD]  
[PLANT-BASED, VEG]

## FIRST COURSE

Pan-seared red snapper with celeriac purée, sautéed baby vegetables,  
and citrus beurre blanc  
[FSH, SUL, MLK]

Or

Grilled vegan salmon with celeriac purée, sautéed baby vegetables,  
and pumpkin-coconut milk sauce   
[PLANT-BASED, VEG]

## SORBET

Passion fruit and Champagne granite   
[ALC, SUL]  
[PLANT-BASED, VEG]

## MAIN COURSE

Herb-crusted lamb rack, potato gratin, glazed baby carrots, thyme sauce  
[MLK, GLU, ALC, SUL]

Or

Cheesy black risotto with sun-dried tomatoes and asparagus   
[PLANT-BASED, VEG]

## DESSERT

Raspberry parfait with coconut fondant   
[GLU, SOY]  
[PLANT-BASED, VEG]

Or

Raspberry parfait with passion fruit  
[GLU, SOY, EGG, MLK]

## DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

**SUITABLE FOR VEGETARIANS**   
**SUITABLE FOR PLANT-BASED** 

[VEG]  
[PLANT-BASED]

## FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
PORK	[ PRK ]
BEEF	[ BEF ]