

# DINNER

Seared Hokkaido scallops,  
cauliflower and nduja butter

or

Fattorie Garofalo mozzarella di bufala,  
bruschetta and Sicilian caponata

or

Celeriac velouté, sage, brown butter and hazelnuts

or

Sugar cured trout, pickled cucumber, smoked beetroot,  
quail eggs and dill

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Spaghettoni with swimmer crab, parsley, chili and lemon

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Grilled lamb cutlets,  
red pepper puree, fennel gratin, and chimichurri

P4780

Mediterranean sea bass fillet, roast asparagus, potatoes al forno  
and green sauce

P4280

Roast French duck breast,  
roast parsnip, braised Puy lentils and agrodolce apple

P4680

SRF Black Wagyu striploin, roast mushroom with guanciale and thyme,  
Jerusalem artichokes, horseradish and watercress

P5380

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A selection of cheese with accompaniments

Stilton, Pont L'Évêque, Ossau Iraty

for one P880

to share P1680

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Rhubarb and custard panna cotta, ginger crumb