



Captain's Banquet

Chandon Garden Spritz on arrival

Snacks

Appellation oysters, shiso mignonette (gf)
Duck sausage bao, hoisin, cucumber, kumquat
Bluefin tuna, nashi pear, goat's curd, nori rye cracker
Miso waffle, smoked salmon, yuzu cream (gf)

Starters

Whipped tofu, mushroom XO, cassava (gf, vg)
Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

Shared Main

Half chicken, black pepper sauce,
green garlic chimichurri, Thai basil (gf)
Lamb shoulder, crying tiger sauce, labneh (gf)
Fried potato, gochujang, curry leaf (gf, vg)
House salad, pickled shallots, yuzu, radish (gf, vg)

Shared Dessert

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)
Dark chocolate mousse, coconut ice cream,
sesame peanut brittle (v, gf, n)

Petite espresso martini or white chocolate
& passionfruit martini to finish

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

