

WHATS FOR IFTAR?

Ramadan Tasting Course | 78 PP

.

Bread + Date Butter w/ Stuffed Date
Dates, Tahini Mousse & Sesame Brittle

Lamb Bon Bons
Boneless Lamb Shoulder, Harissa Yogurt & Pickled Shallot

Citrus + Fennel Carpaccio
Blood Orange, Whipped Feta, Fennel Bulbs, Toasted Pine Nuts & Maldon Salt

Black Garlic + Wild Mushroom Soup
Porcini & Chestnut Mushrooms, Lemon Mousse & Herb Oil

★ **Binchotan Grilled Beef Fillet (Served Medium)**
Pomme Anna Parvais, 48hr Beef Jus, Carrot Puree, Parsnip Crisps
& Honey Glazed Seasonal Root Veg

Passionfruit Sorbet w/ Lime Zest

Lemon Brulee Tart
Vanilla Bean Gelato & Apple Crisp

Binchotan Grilled Beef Replacement Options

Beef Wellington | +17

Wagyu BMS 9+ Ribeye | +30

A discretionary 10% service charge will be added to your bill.
Due to the nature of this tasting menu, we are unable to cater for allergies or amend dishes.
Thank you for your understanding.