

Shared Menu – 90pp

Duck Parfait | Sherry | Duck Fat Gaufrette
Roast Chicken Sablé | Smoked Eel | Beetroot

Parker Rolls | Soubise Butter

Blue Mackerel | Green Apple | Pickled Fennel
Chickpea Panisse | Kale Verte | Comté

Pork Jowl | Green Puy Lentils | Brassica
Poached Turbot | English Spinach | Sauce Bonne Femme

C'est Bon Congo Potato Salad
Braised Endive | Fromage Crème

Financier | Hazelnut Praliné

Upgrade

Pork Jowl to Icon Wagyu - \$25pp
(Whole table only)

Add Ons

Duck Bay Oysters | Champagne Mignonette 7 - 38 | 12 - 65

Tablesides Citrus Flambe Suzette - 20
(Please allow 15 minutes)

Dinner: Tuesday – Saturday

Menus are sample only and subject to change based on seasonality and availability of produce