



TASTING MENU

Snacks

Cava Brut 'Anna de Codorniu', Codorniu, Catalunya - Spain



White crab, pickled red radish, oyster beignet, lardo di colonnata

Viognier Collines Rhodaniennes 'Amphore d'Argent' Vins de Vienne, Rhône - France 2018



Plin of duck confit, duck liver parfait, buffalo milk

Cheval Franc, Marsovin - Malta 2018



Slow-cooked guinea fowl in smoked honey, comté cream, king oyster mushrooms and parsley

Chianti Classico RS, Badia a Coltibuono, Tuscany - Italy 2017



VB baked and glazed white chocolate cheesecake, passionfruit sorbet

Château Haut-Mouleyre, Cadillac - France 2018



Coffee and petit fours

€95 Price per person - Food Menu

€50 Price per person - Wine Pairing

*Kindly inform us if you have any dietary requirements or
if you suffer from any food allergies.*