

UNDER *Grain*

TASTING MENU

Snacks

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



Roasted sea scallops, melon, smoked cream and ponzu dressing

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



Plin of guinea fowl confit, duck liver parfait, buffalo milk

Cheval Franc, Marsovin - Malta 2018



Free-range chicken 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

Monbazillac 'Cuvée Mirabelle', Monbazillac - France 2019



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.*