

CAULIFLOWER

Charred cauliflower textures

GARDEN HARVEST

Wild leaves, roots, sprouts,
orange kombucha dressing

CABBAGE & FISH

Cabbage, black apple, kimchi,
celeriac purée, aerated onion

MUSHROOM & BEEF

Smoked portobello, mushroom compôte,
consommé, pickled shimeji

BLACK APPLE

Fermented black apple pebbles,
sandy crumble

BERRIES

Raspberry sponge, gel,
strawberry inspiration crunch

ROOTS

Charred, smoked roots

BOUQUET SALAD

Wild leaves, sprouts, tubers,
tepache pineapple dressing

BROCCOLI, COCONUT & FISH

Textures of broccoli, coconut emulsion,
savory granola

SWEET POTATO, BEETROOT & BEEF

Sweet potato, beetroot rose,
mirepoix crumble, bell pepper, coconut curry

COCONUT

Coconut passion sorbet,
La Digue vanilla infused tepache

CACAO

Flax seed chocolate sponge,
chocolate silk crème, cocoa pate sable

PUMPKIN

Pickled pumpkin, squash purée

MELON

Infused melon, pickled radish,
apple celery vinaigrette, tomato foam

CELERIAC & FISH

Baked celeriac, yuzu passion fruit emulsion,
pickled golden beetroot, chili honey gel

EGGPLANT & BEEF

Fermented charred miso eggplant,
sweet potato purée, vegetable jus, dukkah

BLACK CURRANT & RASPBERRY

Black currant, raspberry sorbet,
toasted almond nibs

CARROT

Carrot sponge,
cashew mousseline, coffee soil

LENTIL

Carrot purée, lentil crisps

TOMATO & BERRIES

Seasonal berries, radish, grapes,
tomato gazpacho jelly

BEANS & FISH

Garden seasonal beans, pickled green beans,
pine nut crumble, salsa verde

PUMPKIN & BEEF

Fermented pumpkin, dried vegetables, fruits,
hyper colour emulsion

BASIL

Iced basil, basil shoots

TROPICAL FRUITS

Coconut sponge, pineapple chutney,
mango passion fruit gel