



Group/Private Dining Lunch Menu €65

Breads + Starter + Main Course + Dessert or Cheese + Coffee + Petit Four

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Scallop Ceviche, White Asparagus, Lychee, Yuzu

Carrot, Burnt Star Anise, Sea Buckthorn

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Blood Orange, Umeboshi, Pain d'épices

Main Courses

Artichoke Tart, Velouté, Parsley, Pomme Soufflé

Chicken Ballotine, Braised Leek, Shiitake Mushrooms, Kombu

Monkfish, Roasted Cauliflower, Vadouvan, Vanilla

Fillet of Beef Dry Aged, Roscoff Onion, Pomme Anna, Veal Jus, +€25

Desserts & Cheese

Calamansi Posset, Streusel, Spiced Milk Ice Cream

Passion Fruit Mousse, Mango Sorbet

Manjari Cremeux, Vanilla Ganache, Orange & Cinnamon Ice Cream

Sheridan's Artisan Cheeses x 2 with Pear Chutney & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Pomme Mousseline €8

Please choose 2 items from starter, main course & dessert to make your menu.

NB. Your menu choice must be provided to us at least 3 days in advance of your reservation

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

Allergens menu available on request.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change