



Burguna

Welcome dish

Cacao

Cocoa shell filled with whipped ricotta. (Ricotta, cashew nut, walnut, garlic, cocoa powder, butter, Flour, honey) Allergens present: Gluten, Nut and Diary.

Course 1: Melon

Watermelon skin salad (Watermelon skin, gherkins, pickled white onions, cucumber, egusi, honey, mustard) Allergens present: Honey.

Course 2: Safari

String beef straws with garden egg sauce and beans sponge. (Bean sponge, Beef, garden egg, palm oil, egg white) Allergens present Dairy.

Course 3: Festival

Torched butterflied prawns.

(Jumbo prawns, Pineapple, Chives, butternut squash, cream cheese, garlic oil, paprika, cumin). Allergens present: Shellfish and Dairy.

Course 4: Melanin

Charcoal macarons and Moroccan mint tea

Charcoal Macaron filled with Dark chocolate mousse and Kumquat marmalade, with Moroccan mint tea

(Almond flour, Dark chocolate, Habanero, kumquat, Egg white, Brown sugar, Icing sugar, Green tea, Agave, Lemon, Mint) Allergens present: Dairy.

Course 5: The Beach

Cuttlefish tagliatelle.

Cuttlefish tagliatelle with pea purée, pea shoots and couscous. (cuttlefish tagliatelle, pea shoots, pea purée, pea shoots oil, sun-dried tomatoes, thyme, lemon zest, couscous)

Allergens present: Shellfish.

Course 6: Sunshine

Chicken Roulade.

Sous vide Chicken roulade with palm oil béchamel, pumpkin purée, pea purée, Yam Gratin and sautéed spinach

(Chicken thigh, Yam, Palm oil, Spinach, Milk, spring onions, Garlic, Cinnamon, Coconut Cream, Cumin, Paprika, Coriander, Cardamon, Pea, Pumpkin) Allergens present: Dairy.

Course 7: Birds nest

Chocolate shell filled with green tea espuma, pepper fruit ice cream, pistachio crumbles on Filo nest.

(Pepper fruit, cream, Filo pastry, White Chocolate, green tea, Egg, Milk, Pistachio) Allergens present: Gluten, Dairy and Nut.