

LEAF DINNER

Daily Changing Planted Based Menu Available

APPETIZERS

HERB SPINACH

Salmon Roe, Iced Sour Cream, Spicy Potato Chips
28



CITRUS CURED YELLOWFIN TUNA
Mango & Mint Salsa, Red Pepper, Horseradish
32

GRASS FED BEEF TARTAR

Truffle Dressing, Oxtail Croquette, Crisp Rye, Crème Fraîche
36



MIDDLE COURSES

CELERIAC & BEETROOT

Rosemary Smoked Beetroot, Confit Celeriac, Macadamia
29



LOBSTER SPAGHETTINI

Seafood Bisque, Cherry Tomatoes, Basil Cress
42

WHITE ONION VELOUTÉ

Shaved Parma Ham, Sour Dough Croute, Marjoram
48



MAIN COURSES

BARIGOULE VEGETABLE

Rosemary, Olive Oil Emulsion, Sage & Spinach
42



PAN FRIED MARKET FISH

Pommery Mustard Sauce, Red Quinoa, Bok Choy
68

IBERICO PORK RACK

Cauliflower, Café de Paris, Jus
75



DESSERT

THE CHOCOLATE BAR

70% Chocolate Cream, Banana Jam, Caramel
24

Four course tasting 120.00 ++

Four glasses of pairing wine 75.00 ++

All prices listed in USD and subject to 16 percent government tax and 10 percent service charge