

“If you don't love life you can't enjoy an Oyster”

- Eleanor Clark



all prices are subject to service charge and prevailing government taxes

JET FRESH OYSTERS – *each piece*

FINE DE CLAIRE – FRANCE	7
STAIN VAAST – FRANCE	8.50
BELON 'OO' – FRANCE	13
BLACK PEARL – FRANCE	10.50
BRETAGNE – FRANCE	7.50
PERLE BLANCHE – FRANCE	10.50
LA ROYAL CABON, DAVID HERVE – FRANCE	11
WESTPORT IRISH – IRELAND	7.50

TASTING OF OYSTERS - *selection of 4 preparations*

29

fruit

*compressed watermelon and passion fruit or
smoked avocado mash, salmon roe*

shooter

*gazpacho soda and basil oil or
cucumber, lime coulis, olive oil*

hot

*seared with scramble egg and truffle or
steamed with bacon espuma, smoked paprika and bacon 'bits'*

ice

*red shiso granite, seaweed salad or
dashi ice, cold chawanmushi espuma*

entice

TUNA

28

*basil infused yellow fin, potato wrapped tuna with truffle aioli,
yellow fin tartare with crisp tofu skin, daikon, cucumber and caviar*

LOCH DUART SALMON

38

*house smoked loin, mimosa, pickled silver onion, capers,
olive oil soup, ikura and pop quinoa*

'BOUILLABAISSE 2010'

38

langoustine, mussel, squid, king crab, sous- vide fennel and tomato, chorizo purée

PINK SHRIMP

28

tartare, shrimp cracker, jelly, salsa verde and shrimp roe

CUTTLEFISH RISOTTO

27

crisp parsley, espelette pepper, garlic chips and lemon purée

SCALLOP

32

smoked, pickled green cucumber, watermelon and passion fruit sorbet and char oil

entice

FOIE GRAS

foie gras poached in earl grey tea, compressed asian pear and peppermint

35

EGG – ‘A TRIBUTE TO HERVE THIS’

65°egg, truffle and morel broth, celeriac, asparagus

32

bowls

CHARRED ONION

truffle purée and manchego cheese espuma

26

VELOUTE OF SWEET CORN

baked king crab parcel, baby corn and smoked bacon

26

SLOW ROASTED TOMATO SOUP

tarragon ice-cream and garlic foam

26

HOKKADIO SCALLOP

velouté of jerusalem artichoke, sweet peas, truffle, endive and pea tendrils

32

excite

HALIBUT

slow poached, 'broken risotto', sous-vide octopus, bean sprout and chorizo, macerated lemon

79

CRISP SKIN MEDITERRANEAN SEABASS

chorizo, spinach and greens, lemon salt, potato, greek olive oil

74

SCALLOP

ravioli of wild mushroom and egg yolk, truffle polenta, clam emulsion

62

'POUSSIN AND LANGOUSTINE'

pear, peas, scampi, cocoa nib - oatmeal crumble, bacon cream

62

TUNA

hot miso-lemon vinaigrette, crispy silverfish, Japanese sweet potato and yuzu purée

58

WILD CANADIAN LOBSTER

chardonnay poached, lobster cream, with fettuccini and fresh herbs

88

excite

WAGYU

charred leek dust, truffle celeriac risotto, porcini paste, glazed marrow and bordelaise jus

128

A STUDY IN KUROBUTA PORK

tenderloin with sour cream, bacon and onion, mustard popcorn, sous-vide smoked belly, charred corn, tamarind balsamic reduction and crispy lard

58

LAMB

*loin and shank, fava beans, artichoke and Sardinian fagiolo salad
yogurt textures*

68

SLOW ROASTED BEETROOT

fennel farfalle pasta, crisp yogurt, shaved mimolette

42