

J A R D I N G O U R M A N D

Artisanal Cuisine

5 course menu 148, with wine 228

*7 course menu 198, with wine 308

EDAMAME

Fromage blanc, Vandouvan spices

2003, Maison Joulie, Macon Villages, France

JAAN'S GARDEN

Season's best composition, wild herbs

*TRUMBETTA ZUCCHINI

Burratta 'artigiana', olives, basil

2009, Cloudy Bay Te Koko, New Zealand

55' SMOKED ORGANIC EGG

1st harvest of morels, peas, smoked rattes

*ROMANESCO

Praline, passion fruit, argan oil

ORGANIC BARLEY

Iranian saffron, cevennes onions, 'carbon' poilâne

2006, Fuente Elvira, Bodegas Pedro, Escudero, Spain

BRIE de MEAUX TRUFFÉ

Truffle ice cream, toasted poilâne

(supplement \$25)

CHOCONUTS

Tanariva, carambar, gianduja

2006, Cloudy Bay Late Harvest Riesling, New Zealand

CAFÉ EXPRESS

Mignardises

◆ The 7 course menu is designed to be enjoyed by all guests at the table. ◆

Last order at 9.30pm.

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.

