

Food menu

by

Chef

Razvan Buruiana

Lasagna Crisp

tuna confit, avocado mousse, blood orange oil, olive tapenade, leek sprouts

Pain Perdu Marine

caramelized brioche, citrus & vermouth-marinated seabream, mango pearls, lumpfish caviar, fresh dill, white pepper finish

Baked Feta en Phyllo

thyme honey glaze, roasted almonds, black sesame, burnt orange zest & pomegranate gloss

Truffle Crostino

baked pancetta | smoked chili-honey | black truffle | oregano

Accompaniments

charred sourdough | beurre de luxe with sea salt & orange oils | olive trio with rosemary & grapefruit peel

Classic Tiramisu

infused with Aromatic Disaronno Amaretto

Red Grapes – Gallery Study

single-varietal red grapes, temperature-played, stem-on
an edible still life