

PES(ATORE

vegetarian degustation

amuse bouche

local burrata

fermented tomato & nasturtium

charred courgette

whipped goats cheese, chili & mint

roasted carrots

crudité, curried pistachio emulsion

slow cooked egg yolk

golden beetroot & vanilla

eggplant & miso terrine

confit onions & sour juice

tutku

turkish "passion" with pistachio & pomegranate

curried pineapple ice-cream

basmati froth, coconut jelly

129.0 per person

209.0 per person with matching wine

please be aware this is a sample menu only and subject to change
variations may occur due to seasonal changes

we source locally, sustainably & with as less carbon footprint as possible