

RESTAURANT 360°

CHEF 3 COURSE MENU

800 Per Person

1530 include wine pairing & coffee or tea

SIGNATURE

HOUSE SMOKED RAINBOW TROUT TARTARE

Sweet potato | Miso cured trout egg's

BRAISED IBERIAN PORK CHEEKS

Beetroot | Pommes pure

CHOCOLATE FONDANT

Hazelnut | vanilla ice cream

VEGETARIAN

MUSHROOM TOAST

Butter fried bread | water cress

ROASTED CAULIFLOWER

Brown butter | parmesan

RHUM BRAISED PINEAPPLE

Yuzu | Coconut ice-cream

EXTRAS

WINE PAIRING - 730

3 glasses of wine & coffee/tea

JUICE PAIRING - 350

3 glasses of craft juice & coffee/tea

CHEESE PLATE - 300

3 international cheeses & condiments

SNACK BOARD - 150

3 surprises from the chef

GLASS OF SPARKLING PROSECCO - 310

Bottega brut, Veneto, Italy

*Pre-order chef's menu before 3PM and
receive a free snack board.*

Chefs menu is served for the whole table

