

BAR BITES



SNACKS

CORN RIBS 9



black garlic & fermented chilli

BACON WRAPPED DATES 4 / each



linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 4 / each



black truffle mayo

BBQ-SPICED CRISPY PIG EARS 9



DUCK SLIDERS 9 / each

scamorza, L.O.T., pickles, special sauce
add seared foie gras 23

FRENCH FRIES 7



add truffle & Parmesan 10



NOCELLARA DEL BELICE & KALAMATA OLIVES 5



BRITISH CHEESE PLATE 13



membrillo, crackers

DUCK BARBACOA TACOS 6 / each



avocado, coriander, lime, salsa taquero

PLATES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 24



crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup

LOBSTER ROLL 21

spicy Marie Rose sauce, brioche

FOIE GRAS CREME BRÛLÉE 17

pork crackling & marmalade brioche

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



Gluten conscious



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.