



A NEW MOON DINNER

MENU



Amuse Bouche

Cornish Crab Tart and Yuzu Sour
Topped with Tobiko

Starter

Cauliflower Mousse with Scallops
Topped with Mixed Green, Crouton, Chives

Intermezzo

Tangy Passion Fruit Sorbet

Main Course

Angus Tenderloin Steak
Mustard Sauce, Root Vegetable, Potato Fondant

or

Squid Ink Orzo with Char Tuna Loin
*Red Pepper, Stracciatella Cheese, Pine Nut
Salmon Roe*

Dessert

Flexy Ganache
*Dark Chocolate Pliable Ganache, Dehydrated Meringue, Dark Soil,
Raspberry Sorbet*

