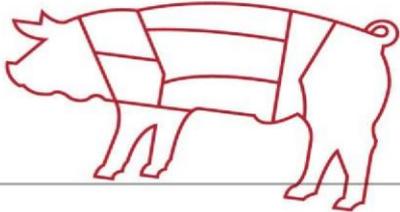


Brunch					
5 April 2026					
mon.	thu.	fri.	sat.	sun. X	

Ad Hoc Bloody Mary

~

Mimosa

Grilled Asparagus Salad

radishes, quail eggs, parmesan

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Pork Tenderloin

spring onions, caramelized apple,
nasturtium, honey gastrique

(+)

Rabbit Ragu

garden carrots, pea shoots,
potato gnocchi

\$mp addition

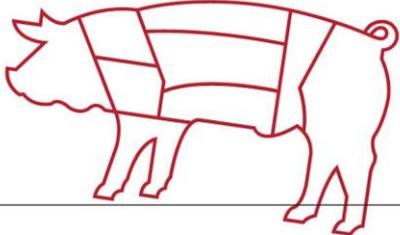
menu additions are subject to availability

~

Strawberry Panna Cotta

pistachio crumble

\$59 menu

Dinner					
5 April 2026					
mon.	thu.	fri.	sat.	sun. X	

Grilled Asparagus Salad

radishes, quail eggs, parmesan

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Pork Tenderloin

spring onions, caramelized apple
nasturtium, honey gastrique

(+)

Perigord Black Truffle Mac 'N' Cheese

buttered breadcrumbs

\$mp addition

menu additions are subject to availability

~

Cheese

seasonal accompaniments

~

Strawberry Panna Cotta

pistachio crumble

\$69 menu

(+)

\$55/\$75 wine