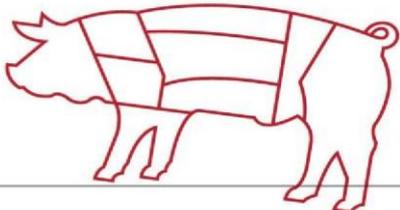


<b>Brunch</b>					
5 April 2026					
mon.	thu.	fri.	sat.	sun. <del>X</del>	

**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

~

**Buttermilk Fried Chicken**

waffles, maple syrup, hoc sauce gravy

(+)

**Truffle Mac and Cheese**

preserved black truffles, toasted breadcrumbs

\$32 addition

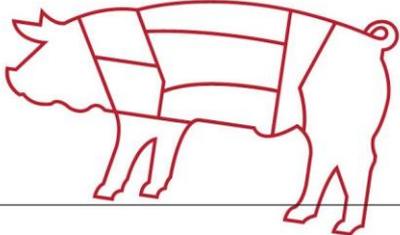
menu additions are subject to availability

~

**Strawberry Panna Cotta**

pistachio crumble

\$59 menu

<b>Dinner</b>					
5 April 2026					
mon.	thu.	fri.	sat.	sun. <del>X</del>	

### **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

~

### **Cheeseboard**

seasonal accompaniments

~

### **Strawberry Panna Cotta**

pistachio crumble

\$69 menu

(+)

\$55/\$75 wine