



SIX COURSE TASTING MENU

DISTIL YOUR WORLD APPETISERS

A Selection of Three

Paris

Beef tartare, pomme soufflé, whisky truffle

Jerez

Cured tuna al amontillado

New York

Pastrami, steam brioche, sauerkraut

Mexico City

Taco with radish and mango salad, mole

Hong Kong

Duck and cured yolk xuixo, five spice hoisin sauce

CELERIAC

Apple, toasted barley, smoked celeriac purée

BARLEY

Fermented barley, 'egg yolk', caramelised yeast

LOBSTER

Whisky Xo glazed lobster, lobster bisque, sobressada

BEEF

Whisky marinated beef, The Macallan cask aged mustard, hollandaise, black shallot

LACTIC

Dulce de Leche, blackcurrant, milk ice cream

Tea, Coffee & Petit Fours

This menu is a preview of the culinary journey ahead. Our chefs craft each service around the finest ingredients available, so offerings may be adapted to reflect the season's most exceptional produce.