



## **NINE COURSE TASTING MENU**

### **DISTIL YOUR WORLD APPETISERS**

#### **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

### **RED SALAD**

Red chicory, fish roe, cauliflower, beetroot, red cabbage & pomegranate sorbet

### **CELERIAC**

Apple, toasted barley, smoked celeriac purée

### **BARLEY**

Fermented barley, 'egg yolk', caramelised yeast

### **HALIBUT**

Halibut, grapefruit and olive tartare, elderflower

### **LOBSTER**

Whisky Xo glazed lobster, lobster bisque, sobrassada

### **PIGEON**

Dry aged pigeon, vanilla bean, smoked muscatel grapes, pigeon and whisky jus

### **GOAT**

Goat pithivier, crispy goat belly, sweetbreads al Jerez, salicornia and goat's cheese pesto, Macallan mustard, seaweed, jus

### **LACTIC**

Dulce de Leche, blackberry gel, milk ice cream

### **VANILLA TOBACCO**

Vanilla cream, cigar jelly, whisky soaked raisins, spiced cake

### **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.