

**DESSERT** JAM ON TOAST 18  
SOUR DOUGH ICE CREAM, FERMENTED BERRIES  
& BUTTER CRUMB

BERRIES & YOGHURT 18  
STRAWBERRY YOGHURT SORBET, PISTACHIO MOCHI

PAVLOVA 18  
MANGO, MACADAMIA & FROZEN SANGRIA

MASCARPONE 18  
ESPRESSO CRUMBS & CHOCOLATE PARFAIT

CHEESE 20  
PICKLED APPLE & SOUR DOUGH

**LIQUID DESSERT** GRAHAM'S SIX GRAPES RESERVE PORT 14  
JOSEF CHROMY BOTRYTIS RIESLING 2017 14

**PHILOSOPHY** A MINIMAL WASTAGE APPROACH  
CONCEPTUALISED WITH THE CONCEPT OF  
**MINIMAL WASTAGE** IN MIND.

THE CORE OF OUR MENU REVOLVES AROUND  
CREATIVE USE OF **FORGOTTEN PARTS**,  
FROM SKIN TO BONES, PROTEIN TO INARDS.

COUPLED WITH ELEMENTS OF SMOKING, CURING,  
PICKLING AND GRILING, SHOWCASING THE BEAUTY AND  
FUNCTIONALITY OF THE FORGOTTEN  
WHILST BUILDING **A SUSTAINBLE KITCHEN**.

*" find beauty in everything,  
everywhere, and every day."*

*— Anonymous.*

AN EXPERIENCE | DESIGNED BY CHEF-OWNER DREW NOCENTE