

ESSENCE CLASSICS

A curated collection of our most-loved dishes from past menus, brought back by popular demand. These timeless favourites are crafted with the same passion and flavour as always!

SHAREABLES

Shrimp Toastada — 25.00

corn tostada with minced shrimp in butter with radish, leek, pineapple, topped with microgreens, balsamic chipotle, almonds & lime

Crispy Eggplant — 16.00

fried Indian eggplants served with tomato salsa, avo salsa, Japanese mayo, tahini sauce & black sesame

Beef Tacos — 24.00

Japanese inspired beef tacos in a corn tortilla, served with tomato salsa, avocado salsa & Japanese mayo

SALADS

Avo Shrimp Salad — 26.00

shrimp with avocado, truffle, gremolata, arugula, parsley-garlic green oil, charcoaled grapes, and a puff-pastry stick

Bison Burrata - 24.00

burrata served with cherry tomatoes, toasted focaccia, pomegranate, shallots, fresh basil, micro greens, and finished with our signature angel's blood reduction

MAINS

Lamb Chops with Pistachio — 37.00

lamb chops crusted with pistachio, dusted with parmesan snow, & served with golden russet potatoes & aged provolone cheese

Duck Breast — 37.00

duck breast with Greek tapenade, olives & forest mushrooms

Black Cod — 40.00

black cod, beluga lentils, & tom kha sauce (coconut, chilli, galangal)

(v) Vegetarian

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