

THE WILDERNESS 100

CANAPE FROM THE KITCHEN TO START

CHUTORO SASHIMI WITH JALAPENO & OLIVES

PINK FIR POTATO COOKED IN AGED PARMESAN & DASHI

VEAL SWEETBREAD WITH LEMON GRASS CURRY & CARROT

A5 JAPANESE WAGYU RIBEYE WITH SMOKED AUBERGINE AND OXTAIL (+48)

BBQ CULL YAW WITH SEAWEED, SHISO & WILD LEEKS

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS 125

CANAPE FROM THE KITCHEN TO START

CHUTORO SASHIMI WITH JALAPENO & OLIVES

PINK FIR POTATO COOKED IN AGED PARMESAN & DASHI

VEAL SWEETBREAD WITH LEMON GRASS CURRY & CARROT

WALNUT BUTTER POACHED HALIBUT WITH SMOKED MUSSELS & HORSERADISH

A5 JAPANESE WAGYU RIBEYE WITH SMOKED AUBERGINE AND OXTAIL (+48)

BBQ CULL YAW WITH SEAWEED, SHISO & WILD LEEKS

RIESLING POACHED PEAR WITH BROWN SUGAR & BAY LEAF

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS

ALL DISHES MAY CONTAIN ALLERGENS. PLEASE ENSURE TO ADVISE US OF ANY ALLERGIES YOU MAY HAVE.

THE WILDERNESS (PESCETARIAN) 100

CANAPES FROM THE KITCHEN TO START

CHUTORO TUNA SASHIMI WITH JALAPENO & OLIVES

PINK FIR POTATO COOKED IN KOMBU & DASHI

BBQ CARROT WITH LEMON GRASS CURRY & YOGHURT

SEABASS WITH SEAWEED & SHISO

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS (PESCETARIAN) 125

CANAPES FROM THE KITCHEN TO START

CHUTORO TUNA SASHIMI WITH JALAPENO & OLIVES

PINK FIR POTATO COOKED IN KOMBU & DASHI

BBQ CARROT WITH LEMON GRASS CURRY & YOGHURT

WILD TURBOT WITH CHAMPAGNE, YUZU & FENNEL

BBQ SEABASS WITH SEAWEED & SHISO

RIESLING POACHED PEAR WITH BROWN SUGAR & BAY LEAF

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS

THE WILDERNESS (VEGETARIAN) 100

CANAPES FROM THE KITCHEN TO START

POACHED BEETROOT WITH AJO BLANCO & JALAPENO

PINK FIR POTATO COOKED IN KOMBU & DASHI

BBQ CARROT WITH LEMON GRASS CURRY & YOGHURT

CONFIT LEEKS WITH SEAWEED, SHISO & YEAST

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS (VEGETARIAN) 125

CANAPES FROM THE KITCHEN TO START

POACHED BEETROOT WITH AJO BLANCO & JALAPENO

PINK FIR POTATO COOKED IN KOMBU & DASHI

BBQ CARROT WITH LEMON GRASS CURRY & YOGHURT

DELICA PUMPKIN WITH HORSERADISH & CITRUS PONZU

CONFIT LEEKS WITH SEAWEED, SHISO & YEAST

RIESLING POACHED PEAR WITH BROWN SUGAR & BAY LEAF

DARK CHOCOLATE ENTREMET WITH MALT, HAZELNUT & BLACK GARLIC

THE WILDERNESS