



EPISODE II 100.00

RAW BASS

NAM JIM | PURPLE YAM | THAI BASIL

NOT TACOS

RIBEYE | NAM TOK | PURPLE CORN TOSTADA
SHORT RIB SOUTHERN CURRY | ROTI

SECRETO IBERICO

TAMARIND JEAW

KOHLRABI

CANDIED TOMATO | PEANUT

CORNISH MONKFISH

YELLOW CURRY | BURNT SQUASH | KALE

WILD MUSHROOM GRAPAO

BRIK PASTRY | YOLK

CORN-FED CHICKEN

COCONUT GALANGAL BROTH | SHIMEJI

CHICKEN FAT RICE

CORIANDER ROOT | CHICKEN SKIN

SAUSAGE BUTTY

ISAN SAUSAGE | PANDAN HONEY TOAST | HERB NAM JIM

YORKSHIRE WAGYU PICANHA

GAO LAO | FERMENTED GREENS | YELLOW BEAN

HERDWICK HOGGET RUMP

MASSAMAN | POTATO

AGED GOOSMARGH DUCK

APPLE AUBERGINE | PHAT PHET JUS

ICED TOM YUM

RUBY GRAPEFRUIT

TAMARIND TANGFASTIC & FROZEN FUDGE

IT WAS ONLY A DREAM

CARAMELISED COCONUT | MANGO | RICE PRALINE

THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE DEPENDING ON AVAILABILITY OF LOCAL PRODUCE AT THE TIME OF YOUR EXPERIENCE. WE DO NOT CATER FOR ALLERGIES OR PERSONAL DISLIKES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL OF WHICH 100% WILL BE EVENLY SHARED AMONGST ALL TEAM MEMBERS WHO CONTRIBUTED TOWARDS YOUR EXPERIENCE.