

## **Chef's Tasting menu**

Mediterranean octopus carpaccio, cucumber,  
pomegranate reduction, gravlax dressing

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Truffle jerusalem artichoke velouté,  
roasted ceps

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Herb-cruste loin of Australian Riverina lamb,  
braised shoulder, provençale garnish,  
sauce épice

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Maple and cinnamon crème brûlée,  
pecan sablé

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Coffee macaroon, mascarpone cream,  
white chocolate and coffee ice cream

**5 courses 300 QR**