



LUV THE CHEF

SAMPLE MENU

CHEF'S HAT EXPERIENCE

Basil & gin compressed watermelon, torched ricotta, mint caviar

Smoked borscht, vodka foam

Potato cannoli, lobster cream mousse, avruga

Grilled calamari, bagna càuda, cauliflower, squid ink tuile

Wagyu & taleggio croquette, vino cotto

Muscovy duck, cherry & port jus, stout-braised onion

MB6+ Wagyu beef Wellington, truffle bordelaise

Rose & strawberry bombe Alaska, jaconde sponge, strawberry textures,
Italian meringue