



chef's signature menu 65

a selection of dishes designed for the whole table to share

price per person, minimum two people

starter

burrata, datterini tomatoes & basil (v) (n)
seared beef carpaccio, mustard dressing & parmesan
crispy buttermilk chicken, honey, lime & chilli glaze

main course choice

roasted baby chicken, lemon, rosemary & smoked paprika
roasted prawns, citrus butter & green chilli
grilled dry aged rib - eye (300g) +15
vodka rigatoni, n'duja, creamy tomato sauce & stracciatella (va)

sides

french fries, salt & vinegar
tenderstem broccoli, almonds, chilli & lemon (v) (n)

dessert

oblix dessert platter (v) (n)
selection of signature desserts to share



cocktails

three drinks 25

the cursed coconut

1800 coconut tequila, clarified yuzu,
sobacha & mexican lime soda

the salsa situation

1800 tequila, tortilla chips, tomato,
pasilla & citrus

the phantom punch

flor de caña 7y, coconut, mango,
citrus, cream & maple syrup

red mariner

flor de caña 4y, campari, coconut liquor,
nutmeg, cinnamon & vanilla