

TASTING MENU

The tasting menu showcases a variety of traditional South Pacific delicacies that take you on a journey through the rich flavours of our culture.

Our tasting menu is designed to be enjoyed by the entire table only.

6 Course Tasting Menu	115
Wine pairing	
Mauaina “Discovery”	80
Amataga “Initiation”	195

Oka
Yellowtail Kingfish – Coconut – Shiso

Salt Beef Boil-up
Mora Farm Beans – Dough Boys – Watercress

Cornish Stonebass
Pak-Choi – Burnt Lemon Gel – Herring Roe Beurre Blanc

Palusami
Roasted Veal Sweetbread – Morteau Sausage – Potato and Onion Terrine

L&P Sorbet
Mango – Almond Crumble – Lemon Meringue

Hokey Pokey – a take on a Kiwi Treat
Vanuatu Cocoa Cremeux – Salted Toffee – Honeycomb Ice Cream

In order to reduce carbon emissions, we are serving unlimited still and sparkling filtered water for £ 3 per table.
VAT is included. A discretionary service charge of 13.5% will be added to your bill.
Please advise a member of staff if you have any food allergies.