



Vegetarian Week Menu 2019

Starters

Salad of asparagus, Cheddar cream, Parmesan tuille & confit lemon
English pea soup, mint royale & herb oil

Risottos (Starter or Main)

Kimchi risotto, slow cooked egg & sesame
Pearl barley risotto, mascarpone & wild garlic

Main Courses

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth
Root vegetable pie, merlot dressing & onion jus

Desserts

Custard tart, vanilla ice cream, prune & Armagnac
Millefeuille, crème diplomat & strawberry

Head Chef Joo Won
Pastry Chef Veronica Garrido Martinez

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.
Our artisan cheeses are made with unpasteurized milk.