

GROUP MENUS 8+ SHARED

\$95

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM

GRILLED SIRLOIN, CHIMICHURRI

CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

\$120

BREAD/WARMED OLIVES

BUFFALO MOZZARELLA– STRACOTTA TOMATO PANGRATTATO

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILLI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM

GRILLED SIRLOIN, CHIMICHURRI

CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

\$150

BREAD/WARMED OLIVES CHARCUTERIE

BUFFALO MOZZARELLA– STRACOTTA TOMATO PANGRATTATO

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GNOCCHI, BRAISED INTERCOSTAL BEEF, TRUFFLE PECORINO

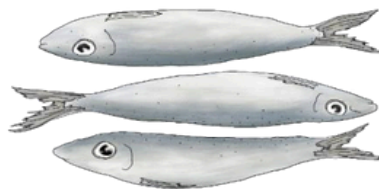
GRILLED WHOLE FISH NAM-JIM

GRILLED T-BONE, CHIMICHURRI

CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE



(SAMPLE MENU SUBJECT TO PRODUCT
AVAILABILITY)