





STARTERS:

Oysters with yuzu and blood orange dressing	12
 Kohlrabi variations, fennel cream, burnt pepper chutney, crispy corn	18
Tuna loin, green papaya, mangosteen sauce	21
Bacalhau [salted cod], squid sauce with curry leaf, caramelised onion cream, crispy potatoes	21
Grilled jumbo prawns, Goan balchao and coconut sauce, puffed quinoa	22

SIDES:

 Naan bread <small>made with whole-wheat flour from Zelby family farm</small>	5
Creamy potato purée	7
 Mixed leaves salad	7

MAIN COURSES:

 Golden beetroot, green chickpeas, burnt cabbage, pickled kumquats, coconut sauce, crispy okra	21
Chef's fish special <small>please ask the waiter</small>	28
Grilled lamb chops, lamb jus, Jerusalem artichoke cream, mushroom cream with truffle, seasonal mushrooms, slow grilled lettuce	32
Gaspar's mum's curry with lobster tail, shellfish oil, Goan red rice	35

DESSERTS:

Blood orange, thyme cream, pink peppercorns	10
Banana, caramel, cardamom, cashew nuts, rhum and raisin ice cream	10