

DESSOUS

FEBRUARY 2020

JAMON IBERICO, PAN CATALAN - 30

WHIPPED COD ROE, FINGER LIME, CRISPS - 8

WHITE ANCHOVY, PADRON PEPPERS , PICKLED GARLIC - 10

SCHOOL PRAWNS, STEAMED SOY CUSTARD, GINGER, SHALLOT - 7

PRAWN AND XO DONUT - 8.5/EA

GRUYÈRE CROQUETTE, TRUFFLE MAYO, CURED EGG YOLK - 3.5/EA

PORK BELLY SANDO, BULLDOG SAUCE - 8/EA

HEIRLOOM TOMATO SALAD, BASIL, STRACCIATELLA - 15

SPICED SPRING BAY MUSSELS, GLUTINOUS RICE CAKE, THAI BASIL - 16

SPANNER CRAB BISQUE AND BUCKWHEAT RISOTTO - 25

CONFIT DUCK, SAVOY CABBAGE, ORANGE - 28

BUTCHER'S CUT, ROASTED ONIONS, PONZU - 29

ROASTED TOKYO TURNIP, SOUR CREAM, SEAWEED, BROWN BUTTER - 15

SHOESTRING FRIES AND AIOLI - 11

CHEESE OF THE DAY, QUINCE, BREAD - 15

CLASSIC VANILLA CREME BRULEE - 10

LEAVE IT TO US!

CHEFS MENU - \$65

BEVERAGE MATCH - \$40

