

FOOL

3rd Anniversary Menu

by Chef Lewis Barker

\$128++/pax

Chicken Liver Parfait

Onion Gelée, Golden Raisin, Brioche Feuilleté

Confit Duck Frite

Sauce Gribiche, Bread & Butter Pickles

Seasonal Mushroom Tartlet

Black Truffle, Smoked Bonito Cream

"Pork Pie"

Pork & Foie Gras Pithivier, Lentil Cassoulet, Pork Pie Sauce

Smoked Eel & Potato Cake

Poached Egg, Brown Butter Hollandaise, Parsley Sauce

Valrhona Araguani Chocolate

Miso Caramel, Jerusalem Artichoke, Earl Grey

