

A

C

olives	6
jatz a la Paul Carmichael	6
baloney sandwich	6
celeriac, buttermilk, almonds	16
radishes frolicking in seaweed butter	16
pine mushroom, pecorino custard, lardo	18
stracciatella, dashi onions, cured egg yolk	24
mongolian pippies	24
tartare, nashi pear, pine nut	24
zucchini, mint, lemon	10
bok choy, black vinegar, honey	10
linguine, black garlic, burnt chilli	16
strozzapreti, braised enoki, kale	22
bucatini, cime di rapa, walnut salsa	22
rye spaghetti, carrots, caraway, tarragon	22
squid ink malloreddus, calamari, broccolini	26
maltagliati, braised abalone, scallion	26
macaroni, pigs head, egg yolk	24

crush me menu

65 per person

M

E

10% surcharge for groups of 6 and more
1.5% surcharge for all credit card payments

A

C

coconut rice cream, white chocolate 10
parsnip ice cream, pear granita, cajeta 10
roasted pineapple, whiskey, vanilla ice cream 10

romate 'cardinal cisneros' *pedro ximenez* 12
antoine arena *muscat du cap corse '13* 16
chateau lestignac ugni blanc '14 13
heiwa *yuzushu* 15

tea craft tea 6.5

white peony (white); baby spinach, peach, biscuits
autumnal sencha (green); macadamia, cold springs
jasmine dragon eyes (green); aromatic florals
big red robe (oolong); rockmelon, baked bread
rolling meadows (red); oak, muscatel, cacao

single origin roasters coffee 3.5

M

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