

The Loft Kitchen
Nuno Mendes

Complimentary Cocktail

Black olive crostini, pate de brique with coffee, Parmesan and saffron gougères served with romesco sauce.

Amuses

Marinated Mackerel, daikon, avocado, crispy ponzu.

Fresh milk yuba, burnt leek hearts, several garnishes.

Chawanmushi á Portuguesa.

Crispy chicken skin, mentaiko and chunky miso, lemon.

Several textures of vegetables bathed in their juices, buttered crumbs and flying fish roe.

L'Explosion Thaïlandaise.

Lamb belly confit, razor clams, nori dust and spiced broth.

Umeboshi and rhubarb with a consommé of roasted aubergine, Uni and soymilk.

Wild sea bass, served warm with flowers and flavours of the Mediterranean.

Filet of beef, slow cooked with mushroom caramel, nashi pear and burnt onion jus.

Orange skin puree with lemongrass royal.

White chocolate, passion fruit vermicelli, black olive caramel and sancho pepper.