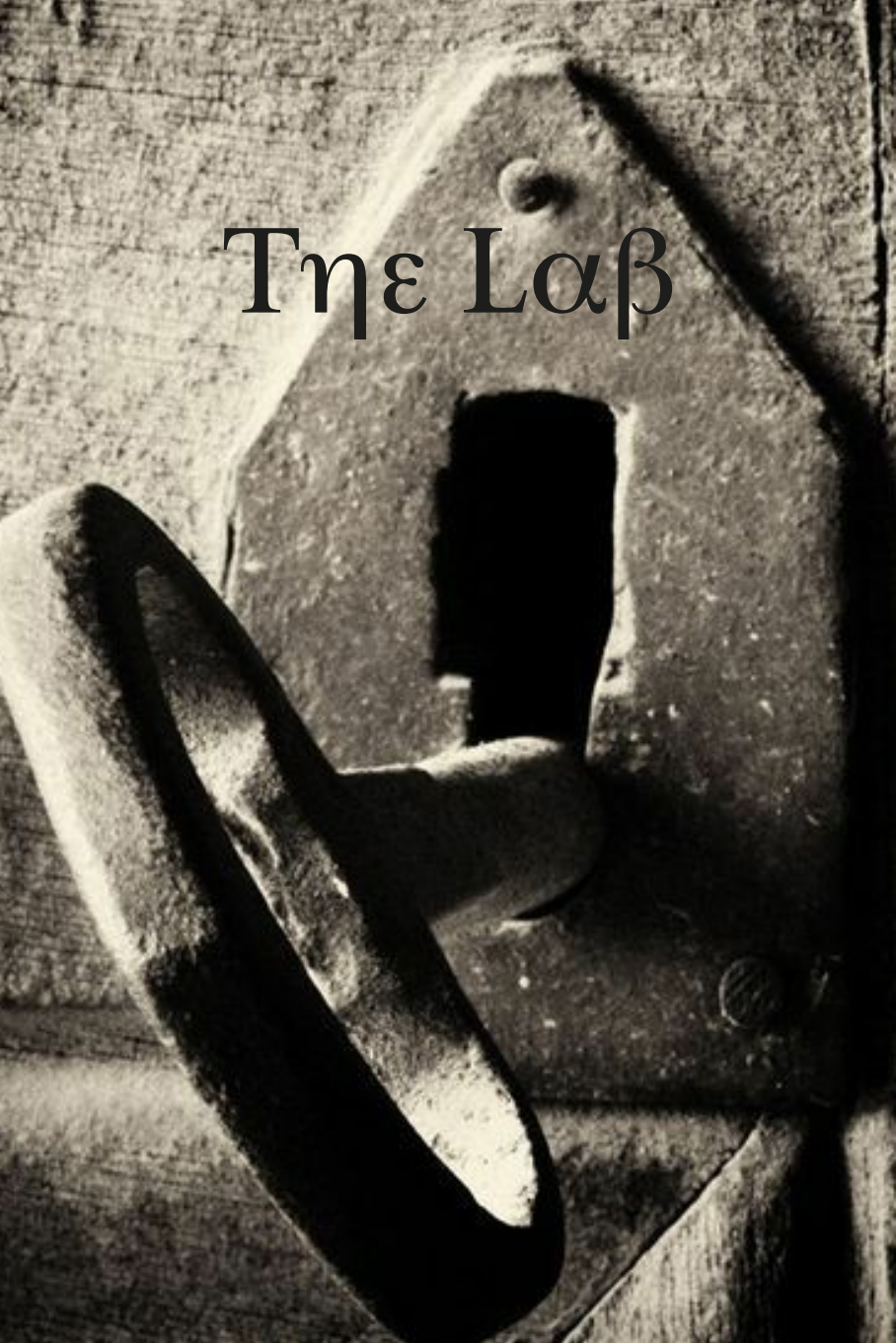
Τηε Lαβ



The Lab

CHEF COLLECTIONS

RAW

AMUSE BOUCHE

Heirloom Tomatoes
Marinated, Fennel Flowers

2018 La Vierge Original Sin Sauvignon Blanc,
Walker Bay, South Africa

STARTER

Tuna
Watermelon, Toasted Seaweed,
Sesame oil & Cucumber
Fresh Cheese, Hazelnuts, Micro Flowers

2018 Yalumba 'Y Series' Unwooded Chardonnay
Barossa Valley, Australia

FIRST COURSE

Tomato & Strawberry
Gazpacho, Pickled Red Onion, Basil, E.V.O. oil

2018 Château Minuty 'M de Minuty'
Provence, France

MAIN COURSE

Jamòn 36 Months
Blueberries, Raspberries, Truffle Mayo,
Truffle Powder, Watercress & Scallops
Melon, Mint, Chili, Mango

2017 Catena Zapata 'Catena', Malbec
Mendoza, Argentina

DESSERT

Fruits Textures
Mango, Passion Fruit, Dragon fruit, Pineapple,
Lemon grass, Ginger, Vanilla

NV Catala Nova, Muscat
Rivesaltes, France

190$ Inclusive of Beverage Pairing

All prices are in US dollars & subject to 10% service charge plus 12% GST