A COLLECTION OF

EXPERIENCE

HAMACHI

Physalis | Coconut | Peanut

FERMENTED ORGANIC CARROT

White Mole | Onion Seeds | Quinoa

FOIE GRAS Smoked Eel | Teriyaki | Passionfruit

CHARRED ORGANIC LEEK Wild Garlic | Pommes la Ratte | Gruyère

WINTER COD

Braised Cucumber | Bacon | Nori

THREE KINDS OF LAMB

Morel | Tarragon | Organic Asparagus

NATURAL GOLD

Honey | Yoghurt | Calamansi

SEVEN COURSE MENU 130

SIX COURSE MENU 120 (without Foie Gras)

FIVE COURSE MENU 110 (without Foie Gras and Winter Cod)

FOUR COURSE MENU 100

(at your own choice)

WINE PAIRING SEVEN COURSES 95

WINE PAIRING SIX COURSES 85

WINE PAIRING FIVE COURSES 75

COVER CHARGE 9

Dear Guest, please inform our trained service staff

of any allergies or intolerances you may have

à la carte **GH CLASSICS**

STARTERS

Classic Beef Tartar Pickled Red Onions Bread	24
Octopus Red Cabbage Salsa Romesco Apricot	24
Iceland Salmon Potato Granny Smith Radish	24
Crème Brûlée of Goat Cheese Mango	
Cucumber Basil Cress	22

SOUPS

Beef Consommé Semolina Dumplings Roots	10
Wild Garlic Cream Soup Hourlyegg Pommes la Ratte	10

INTERMEDIATES

Flamed Black Tiger Prawns Ox Heart Tomato	
Avocado Safran Aioli	26/34
This dish will be prepared at your table.	
Please choose between three and five prawns.	
Winter Cod Braised Cucumber Bacon Nori	32
Fermented Organic Carrot White Mole	
Onion Seeds Quinoa	22

ENTRÉES

Wiener Schnitzel Deep-fried Veal Escalope	
Potato-Lamb's Lettuce Salad Pumpkin Seed Oil	35
Châtaqubriand Crain Ead Angus	
Châteaubriand Grain-Fed Angus	
Potato Mousseline Glaced Vegetables Two Sauces	
For two persons	30
Seabass Chipotle Aioli	
Grilled Vegetables Radish Vinaigrette	82
This dish is cooked in a salt coating and prepared at your table	

Fried Sole | Beurre Blanc | Baby Spinach68

Prepared at your table

Ravioli | Shio Koji Fond | Organic Asparagus | Morel |Dehydrated Herbal Sponge26

COVER CHARGE 9

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