



Our plates of food represent the surrounding vista. Each dish highlights one of our three farms, the vineyard, the coffee orchard and the chocolate farm.

 $1^{
m \,S\,T}$

GIN & ELDERFLOWER SORBET.

Sage & peppercorn tweel.

2 N D

HIYAYAKKO

Wine & wasabi - red wine soy sauce

3 R E

SAUVIGNON BLANC BRAISED BABY GEM

Green pea - onion oil - butter - lemon - dill

 4^{TH}

ROAST PUMPKIN & THYME GNOCCHI

Comfit garlic- walnuts - sage - crispy onion

5 T H

CARROT.

6 T H

WILD MUSHROOM & PARMESAN TORTELLINI

Fennel puree - white wine celery veloute

 7^{TH}

VINE WOOD SMOKED WHISKY, WELSH RAREBIT

Pickled grapes

 8^{TH}

HONG KONG COFFEE RAISIN SPONGE

 \mathbf{O}^{TH}

DARK CHOCOLATE & RED WINE MOUSE



