



Alice
RESTAURANT

EAT ME



BREAD COURSE

PROVOCATIVE BREAD SPREAD

Ancient Grain Unleavened Flat Bread, Fermented Ciabatta, Charcoal Brioche, Date and Walnut Pesto, Japanese Chilli Butter, Dukka Soil

STARTERS

THE TEMPTATION

Cauliflower Mousse, Miso, Leek Ash, Souffle Potato, Spiced Corn Fritter, Nori Schiacciatine, Truffle

STEAMY SIZZLE

Compression of Pork Belly, Tomato and White Bean Puree, Korean Glaze, Mushroom, Leek, Cider Pearls, Pak Choi Crisp, Crackling

CRAYFISH CONFESSIONS

Poached Crayfish, Onion Ash, Togarashi, Basil Oil, Crustacean Butter, Citrus Sphere

DIMPLY DUMPLINGS

Beef Short-Rib Dumpling, Spring Onion and Pea Puree, Turnip Confit, Sesame Emulsion, Transparent Noodle, Micro Coriander

MAINS

EUPHORIA

Rainbow Ravioli of Forest Mushroom and Truffle, Cauliflower Popcorn, Smoked Fontina, Celeriac Crisp, Heirloom Tomato Confetti, Gorgonzola, and Grappa Sauce

THE GENTLEMAN

Compression of Mutton, Baby Marrow and Sweet Potato Anna, Butternut, Confit Turnip, Semi-Dried Baby Carrot, Smoked Vine Tomato, White Truffle, Natural Jus, Potato Salad Reduction

TENDER LOINS

Souse Vide Loin of Beef, Reverse Seared, Pistachio Herb Crust, Pickled Onion Petals, Kale Dust, Port Jus, Chimichurri Oil, Togarashi Emulsion Pomme Anna

ODYSSEY

Sustainable Fish, Radish and Marrow Scales, Smoked Bouillabaisse Reduction, Saffron Emulsion, Coral Tulle, West Coast Mussel Fritter

DESSERTS

SECRET FANTASY

Edible Toadstool, Pistachio Pannacotta, Salted Caramel Macaroon, Green Apple Truffle, Strawberry Dust Caramel Rocher, Hazelnut Soil, Raspberry logs, Cherry Smoke

SINSATIONAL DELIGHT

Mousse Roulade Meringue, Mixed Berry Rumtuff, Coffee, Coconut, Tonka Sauce, Toasted Coconut, Vanilla Pod White Chocolate Mousse

THE BIG OH

Deconstructed Crystal Lemon Meringue, Biscuit Soil, Whipped Curd, Meringue Base

THE SINGLES SHARING PLATTER

Whipped Brie, Herb Crusted Home-made Cream Cheese, Mature Blue, White Cheddar, Cranberry White Rock, Confit Apple, Turkish Fig Preserve, Bacon Chilli and Onion Jam, Melba Toast, Grapes, Smoked Vine Tomato Chutney, Marinade Olives

FORBIDDEN FRUIT

Belgian Chocolate Tree, Hazelnut Ganache, Chocolate Soil, Coffee Semi-Freddo, Strawberry Jellies, Edible Coconut Moss, Spun Sugar

