

*6th Anniversary
Farewell Suppers*

8th to 12th JUNE 2022

**FISH & CHIPS | UNI ON TOAST | CHEESEBURGER
IPA SOURDOUGH | DREW'S CHARCUTERIE**

**RAW SCALLOPS
CHILLI GRANITA, APPLE GEL & RED RADISH**

**CAVIAR
EBI & GARLIC CREAM**

**MARRON
PUFFED BUCKWHEAT & SHELLFISH EMULSION**

**TURBOT
LIVER, SMOKED BONE BROTH, BUSHI & GARUM**

**DRY AGED, GRASS FED BEEF
SALT BAKED POTATOES, CAVIAR & VINEGAR CREAM
SALT & PEPPER TRIPE**

MINI POPCORN

THE ORIGINAL EL TORO ORCHARD

CANDY CART

208++

**WINE PAIRING 3/5 GLASS – 80/110
NON-ALCOHOLIC PAIRING 3/5 GLASS – 38/68**



**AN EXPERIENCE | DESIGNED BY
CHEF-OWNER DREW NOCENTE**

**#SALTEDANDHUNG
#UNLISTEDCOLLECTION**

**SALTED
& HUNG**