

ICEBERGS

DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Persimmon Carpaccio, Burraduc Buffalo Mozzarella, Fingerlime	28
A salad of Puntarelle, Chicory & 1920 Balsamic	22

SECONDO

Charcoal Roasted Peppers, Castelfranco, Tardivo, served Agrodolce & Marjoram	35
Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Fusilli Busiati, Pistachio Pesto & Chicory	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Charred Broccoli, Sherry & Mandole Almond Salad	16
Witlof, Plum, Pine Nuts & Vin De Banyuls	16
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	16
Fries	16

DOLCE

Whipped Coconut, Yuzu & Grapefruit	25
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