

PEBBLES RESTAURANT

ENTREE

NZ Ora King Salmon Mosiac 27

Wagyu of the Sea, Caviar, Beetroot, Orange, Wasabi Cream & Crispy Nori

Appellation Oysters 27

Freshly Shucked Oysters, Kosho, Finger Lime & Sisho

Pan Fried Calamari 24

With Salsa Rossa, Chorizo, Aioli & Romesco Sauce

Crispy Pork Belly 24

With Zesty Apple Sauce, Goats' Cheese & Rhubarb

King Mushroom 24

Stuffed king Mushroom with Fried Enoki, Porcini Puree, Olive Oil & Kosho

MAINS

Chicken Chettinad 38

Chettinad Spice Roasted Chicken Breast, Sprouted Legumes & Black Rice Salad

Marrakech Lamb Shank 42

With Braised Lentils, Chilli, Curry Leaves & Smoked Yoghurt

18 Hours Slow Cooked BBQ Brisket 50

With Potato Gallette, Soffritto Verdura, Thyme Jus

Hiramasa Kingfish 39

Pan Roasted Kingfish with Carrot Cardamon, Cavolo-Nero, Squid Ink Tuile & Wild Samphire

Seafood Linguine 45

With Chilli, Garlic & Lime Beurre Blanc

Ricotta & Pumpkin Gnocchi 30

Roasted Butternut, Parmesan & Crispy Sage

SIDES

Duck Fat Chips 14

Triple Cooked Duck Fat Chips with Truffle Mayo

Roasted Cauliflower 14

With Pine Nuts, Chickpea Hummus, Labhne, Pomegranate & Sumac

Greens 14

Wok Tossed Greens

House Chips 12

With Garlic Aioli

DESSERTS

Chocolate Fondant 14

Turkish Delight & Bay Leaf Milk Ice Cream

Tiramisu Pannacotta 14

With Coffee Sponge, Chocolate Soil & Vanilla Mascarpone

Candied Parfait 14

Olive Oil Cake, Raspberry Puree, Pistachio Praline & Orange Curd Crispy Meringue

Brie De Meaux 24

French Brie, Strawberry Compote, Rosemary Lavosh, Spiced Nuts, Dried Apricots