

M O N S T E R

AUTUMN TASTING MENU
FROM 6PM THURSDAY - SATURDAY
SIX COURSE 89 P.P
FULL WINE PAIRING 69PP

Snacks

Bloom Providore Mince Croquettes,
Pomelo Miang Kam, San Choy Bow in
Baby Gem Lettuce Cups

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Beetroot Pastrami - Romesco,
Macadamia feta, Nasturtium, Pickles

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Thai Style Wontons - Coconut,
Kaffir Lime, Lemongrass & Galangal
Broth, Enoki, Quail Egg

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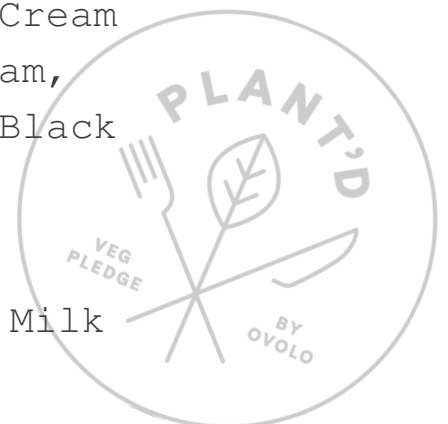
Crispy Dosa - Potato Masala, Vegan
'Shrimp' Relish, Tamarind Chutney
Filo Pastry Pie - Miso Oyster &
Shiitake Mushrooms, Garden Herbs,
Wild Mushroom Veloute, Parsley Oil

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Yuzu Curd - White Chocolate Cream
Cheese, Blackberry Ice-Cream,
Ginger Crumble, Lemon Balm, Black
berry Yoghurt Crisp

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Autumn Pear Mille-Feuille - Milk
Chocolate, Oat Clusters



M O N S T E R

AUTUMN FEASTING MENU FROM 6PM EVERYDAY MIN 6 GUEST THREE COURSE 80 PP

Corn Ribs - Salted Kombu, Smoked Paprika, Lime
(GFO/VG/NF)

Beet Tartare - Sheep's Yoghurt, Pickled Shallots,
Beet Tapioca Cracker (GF/NF/VGO)

Sweet Potato Chaat - Tamarind & Mint Chutney,
Sweetened Yoghurt, Pomegranate (GF/VGO/NF)

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Cabbage & Cottage Cheese Momo Dumplings - Red
Chilli, Sesame Seed, Tomato, Cauliflower Leaf Kimchi
(NF/VG)

Butternut Squash Katsu - Black Rice, Spring Onions,
Katsu Curry Sauce (GF/NF/VG)

Za'atar Roasted Cauliflower - Macadamia Hummus,
Aleppo Chilli, Raisin Emulsion, Pine Nut Agro
Dulce (VG/GF)

Charred Broccolini - Ssamjang Dressing, Peanuts
(VG)

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Lavender Creme Brulee - Banoffee Foam, Apple Crisp,
Shortbread, Cinnamon Ice-Cream, Apple Puree (GF/NF)

Snickers - Peanut Parfait, Milk Soft Chocolate,
Banana Ice-Cream, Peanut Brittle (NF)

Three Cheese Selection - Quince & Muscatel,
Honeycomb, Lavosh, Oat Cookies (GFO/VGO)

