

M O N S T E R

WINTER TASTING MENU

FROM 6PM THURSDAY - SATURDAY

SIX COURSE 89 P.P

FULL WINE PAIRING 69PP

Snacks

Parsnip Mousse - Cranberries & Lavosh

Potato Masala - Dosa Crisps, 'Shrimp' Tomato Relish,
Tamarind Chutney

Pumpkin Wonton Tartlet - Red Curry & Yoghurt

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Beetroot Pastrami - Romesco, Macadamia feta,
Nasturtium, Pickles

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'Bloom Providore Mince' Ravioli's - Master Stock &
Thai Aromatics, Quail Eggs, Shimeji, King Brown
Mushrooms

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Hibachi Roasted Leek - Tofu Whip, Pistachio & Almond
Emulsion

Filo Pastry Pie - Miso Oyster & Shiitake Mushrooms,
Garden Herbs, Wild Mushroom Veloute, Parsley Oil

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Jerusalem Artichoke Ice Cream - Coffee Sponge,
Artichoke & Coffee Cream, Cocoa Crumb, Jerusalem
Artichoke Crisps

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Fennel Sorbet - Mandarin, Croissant, Sheep's Yoghurt
& White Chocolate



M O N S T E R

WINTER 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)

