

SIMPLE YET COMPLEX...
Spring Menu 2019

Executive Chef
Kirk Westaway

#ReinventingBritish



I grew up in a small seaside town in Devon on the
Southwest coast of England.

This region is famous for its impeccable produce and
incredible variety of products where growers & farmers are
extremely passionate about quality and what they do.
Through this environment I developed an early and deep
regard for how premium produce can be such an essential
part in transforming a dining experience.

With a Passion for quality produce, my culinary style
focuses on creating profiles and techniques that enhance the
natural flavors of each unique ingredient.

With this menu, I hope to present you with a harmonious
interplay of quality ingredients,
each kept true to nature's perfection within every dish.
JAAN's philosophy,
the result is an innovative cuisine that continues to pay
tribute to nature's finest produce, seasonality, and the skills
of the world's best gourmet producers.

I hope my evolving style of cuisine takes you on a culinary
journey

Enjoy!



Beluga Imperial Caviar

From the "Huso Huso" sturgeon. The most prestigious & rarest of all caviars. The eggs have a very thin membrane and burst easily in the mouth. Buttery and delicate flavours with an amazing length on the palate, 16 years nurturing.

50gm Tin \$1000

Rare and limited supply

Kristal Caviar

From the sturgeon *Acipenser Schrenki*.
This is the favourite caviar of chefs and connoisseurs.
Deep golden colour, firm in texture and exhibiting classic nutty flavours.

Grains are matured in Parisian laboratories and then presented
in individually-numbered tins.

Each tin is unique, the caviar an invitation to pleasure.

Each tasting a moment of pure enjoyment, magical,
sensual and unforgettable.

30gm Tin \$160

50gm Tin \$250

125gm Tin \$500

MAJESTIC IRISH OYSTER

Caviar

2017 Ministry of Clouds Riesling, Clare Valley, Australia

ENGLISH GARDEN

2017 Pieropan Soave Classico, Veneto, Italy

ROASTED LANGOUSTINE

Warm brown butter mayonnaise

2014 Pietracupa Fiano di Avellino, Campania, Italy

Eggs in an egg...

2016 Domaine du Pelican Savagnin Ouille, Arbois, France

POACHED SNAPPER

English pea

2013 Nyetimber Blanc de Blanc, Sussex, England

SCOTTISH SCALLOP

Violin courgette

2012 Claude Dugat Charmes-Chambertin Grand Cru, Burgundy, France

BAKED PIGEON

Blackberries

2016 Kanonkop Pinotage, Stellenbosch, South Africa

BRITISH CHEESE SELECTION BY NEIL'S YARD

(Supplement \$25)

IVORY CARAMEL

Chocolate

2011 Garbole 'Hestremo' Recioto della Valpolicella, Veneto, Italy

8 course menu \$268

Wine pairing \$220

Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.

Traces of nuts and dairy may remain in our dishes.

HEIRLOOM TOMATO

Basil

2011 Schloss Schonbonn Riesling Kabinett, Rheingau, Germany

ENGLISH GARDEN

2017 Pieropan Soave Classico, Veneto, Italy

GREEN ASPARAGUS

Warm brown butter mayonnaise

2014 Pietracupa Fiano di Avellino, Campania, Italy

Egg in an egg...

2016 Domaine du Pelican Savagnin Ouille, Arbois, France

BRAISED BARLEY

English pea

2013 Nyetimber Blanc de Blanc, Sussex, England

VIOLIN COURGETTE

Capsicum

2012 Claude Dugat Charmes-Chambertin Grand Cru, Burgundy, France

GAPERON & MANUKA

Leek broth

2016 Kanonkop Pinotage, Stellenbosch, South Africa

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