

SIMPLE YET COMPLEX...  
Winter Menu 2019

By  
Chef de Cuisine  
Kirk Westaway



J A A N

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!



# Kaviari

## 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

Artichoke

*2017 Ministry of Clouds, Riesling, Clare Valley, Australia*

## ENGLISH GARDEN

*2017 Pieropan, Soave Classico, Veneto, Italy*

## ALASKAN LANGOUSTINE

Celeriac

*2014 Torres, Milmanda, Chardonnay, Conca de Barbera, Spain*

## Eggs in an egg...

*2016 Domaine du Pelican, Savagnin Ouille, Arbois, France*

## SCOTTISH SCALLOP

Saffron truffle pasta

*2009 Gevrey-Chambertin, Pierre Labet, Bourgogne, France*

## CONFIT BLACK COD

Pumpkin

*2011 Remelluri, Rioja Reserva, Spain*

## ROASTED PIGEON

Blackberries

*2015 Kanonkop, Pinotage, Stellenbosch, South Africa*

## BRITISH CHEESE SELECTION BY NEIL'S YARD

(Supplement \$25)

## IVORY CARMEL

Chocolate

*2011 Garbole, Hestremo, Recioto della Valpolicella, 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 Riesling Kabinett, Schloss Schonborn, Rheingau, Germany*

**ENGLISH GARDEN**

*2017 Pieropan, Soave Classico, Veneto, Italy*

**SALT BAKED CELERIAC**

Pickle mustard

*2017 Muscadet Sevre et Maine Sur Lie, Domaine de Beauregard, Loire Valley, France*

**Egg in an egg...**

*2016 Domaine du Pelican, Savagnin Ouille, Arbois, France*

**DEVON POTATO**

Baron bigod

*2016 Felton Road, Pinot Noir, Bannockburn, Central Otago, New Zealand*

**BARLEY RISOTTO**

Pumpkin

*2009 Gevrey-Chambertin, Pierre Labet, Bourgogne, France*

**GAPERON & MANUKA**

Leek broth

*2015 Kanonkop, Pinotage, Stellenbosch, South Africa*

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