

SIMPLE YET COMPLEX...
Winter Menu 2019

By
Chef de Cuisine
Kirk Westaway





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 finest 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

LUNCH at JAAN

HEIRLOOM BEETROOT

Trout caviar

***Eggs in an egg...**

CONFIT BLACK COD

Pumpkin

VENISON LOIN

Juniper & chicory

TRUFFLE BARON BIGOD

(Supplement \$15)

IVORY CARAMEL

Chocolate

4 or 5 Course menu \$98 / \$138

Flight of 3 wines \$68

Flight of 5 wines \$98

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.

VEGETARIAN LUNCH

HEIRLOOM BEETROOT

Burrata artigiana

***Egg in an egg...**

BARLEY RISOTTO

Pumpkin

GAPERON & MANUKA

Leek broth

TRUFFLE BARON BIGOD

(Supplement \$15)

IVORY CARAMEL

Chocolate

4 or 5 Course menu \$98 / \$138

Flight of 3 wines \$68

Flight of 5 wines \$98

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.

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

SIGNATURES

A Gastronomic delight featuring 6 of my greatest signature dishes, created using the highest quality sustainable and seasonal produce from around the globe.

6 course menu \$158

Wine pairing \$120

◆ This menu is designed to be enjoyed by all guests at the table ◆

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.