

# THE BACKROOM

AT LA CAVE

House Made Pickles 48

Kristal Caviar Tart 228 each

Padron Peppers, PX vinegar 78

Jamón Ibérico Croquettes 78

Hokkaido Scallop, Café de Paris Butter 68 each

Pickled Mussels, Macadamia Cream, 'Nduja 88

Marinated Anchovies, Pickled Shallot, Espelette Pepper 98

Potato Scallops, Kristal Caviar, Cultured Cream 298

Joselito Ibérico Chorizo 88

Joselito Ibérico Coppa 128

Joselito "Gran Reserva" Jamón 288

Joselito Charcuterie Selection 268

Chicken Liver Parfait, Smoked Maple, Brioche 128

Burrata, Fennel Jam, Orange Oil 158

Fremantle Octopus, Potato, Aioli, Smoked Pimento 188

Lamb Ribs, Chermoula, Spiced Yoghurt, Lime 198

Tiger Prawns, Fermented Chilli Butter, Thai Basil 228

Spanner Crab, Tagliolini, Chilli, Garlic, Parsley 228

Twice Cooked Quail, Burnt Honey Glaze, Radicchio, Grapes 238

Kurobuta Pork Cotoletta, Brown Butter, Caper, Lemon, Sage 288

Dry Aged Duck, Smoked Celeriac, Sour Cherry Jus 338

Wagyu M9 Rump Cap, Kampot Peppercorn Sauce 498

Crispy Potato Pave, Salt & Vinegar 78

Endive, Walnut, Pear, Pecorino 88

Cauliflower, Almond, Mint, Golden Raisin 108

Heirloom Tomatoes, Stracciatella, Buckwheat, Bottarga 118

Artisanal Cheese Selection 72 each

Brillat Savarin / Comte / Stilton

Freshly Baked Madeleines, Bergamot Curd 68

Chocolate Soufflé Tart, Vanilla Bean Ice Cream 78