

NONI

Tasting Menu

€125 per person

WINE PAIRING / €75

Our Sommelier has put together a number of Vintages and Bins

CANAPES

Nv Champagne Brut Reserve, Nicolas Feuillatte, Champagne, France

LOCAL RED PRAWNS

"Ceviche" And Bbq, Peaches, Saffron Aioli

2021 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

KID GOAT'S CAPELLACI

Fermented Mustard Greens, Borlotti Beans, Consomme

2018 Rioja 'Barrel Ferment', Valenciso, Spain

WRECK FISH

Cucumber Beurre Blanc, Smoked Fish, Kabu Turnip

2020 Assyrtiko 'Santorini', Estate Argyros, Santorini, Greece

PORK NECK

Grilled Octopus, Pickled Plum, "X.o" Sauce

2017 Syrah 'Ha'rel', Clos De Gat, Judean Hills, Israel

SAN ANARD DATES

Goat's Cheese, Honey

CHEESE

(10 euro supplement per person)

Kopke Vintage Port 2009

SINGLE ORIGIN CHOCOLATE

Hazelnut, Frangelico, Crème Cru

2018 Chateau Haut Pick, Sauternes, France

PETITS FOURS

*Please note that this is a sample menu; our menu changes daily
and according to the seasonal availability of ingredients.*

Tasting Menu needs to be taken by the whole party.