

## FUNCTION MENU £55

A joyful 5-Course journey with Oliveira Kitchen's best dishes.  
This is a sample menu, dishes may vary on a daily basis according to market's availability of ingredients

### **forest floor calamari and açai-tree hearts ceviche**

KAONG SEED (THE 'CALAMARI' OF THE FOREST) HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST,  
SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD

### **wild snowbell acquerello risotto**

12-MONTH AGED RISOTTO RICE COOKED WITH BRITISH WILD SNOWBELL AND SERVED VEGETARIAN PARMESAN CHEESE  
PLANT-BASED VERSION AVAILABLE

### **maitake and black truffle cassava beignet**

VERMOUTH DEMI-GLACE

### **assado vegano**

5 OF THE MOST NUTRITIOUS ROOTS IN THE PLANET, JOINED TOGETHER IN A DELICIOUS ROAST JOINT. SERVED WITH  
CELERIAC MOUSSE, POMME FONDANT, COFFEE & RED WINE JUS

### **chocolate and pitanga**

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICECREAM

The entire menu can be had vegan. Please let us know you want the vegan option.

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A 12,5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY.

We cannot guarantee total absence of allergens. Please inform a member of staff of any allergies