

**rabbit** × **hugo**  
SOCIAL CLUB

# the menu

## FOR THE TABLE

focaccia with charred aubergine purée, monticello olive oil

labneh with roasted and pickled beetroot,  
coriander and citrus

## COURSE 1

pickled cauliflower with nam jim, masala vierge,  
coconut, curry oil and herb salad

## COURSE 2

*(choose 1)*

*both mains are paired with a side of: date roast pumpkin,  
tahini cream, zhough, brown butter, almonds and sesame*

seared tuna with shiitake mirin jus, cauliflower  
& cashew puree and shoe-string potato

♦ charred leak with negi shio, teriyaki glaze, cauliflower  
& cashew puree and shoe-string potato

## COURSE 3

choux bun with strawberry and rose chantilly  
dark chocolate, vanilla ice cream and pistachio

**set menu**  
**600 per person**

♦ vegetarian