



15 YEARS OF GLASS

celebratory degustation

Amuse-bouche
Chef Selection

Kingfish sashimi, ginger and eschalot, rocket
Persian fetta
Debuted Summer 2006

Organic egg omelette, crab meat, miso mayonnaise, miso
broth, herb salad and beurre noisette
Debuted Autumn 2008

Wagyu Tri-tip MBS9+ saffron carrot hummus, sumac, petit
carrots, truffle jus
Debuted Summer 2020

Luke's signature 'Liquorice' with apple and lime
1994 first conception, menu debut 2005

Tea or coffee to finish

glass