



PERFUME: AN EDIBLE SCENT

“Odors have a power of persuasion stronger than that of words, appearances, emotions, or will. The persuasive power of an odor cannot be fended off, it enters into us like breath in our lungs, it fills us up, imbues us totally. There is no remedy for it” Patrick Suskind, *PERFUME*.

We invite you to an exclusive dining experience that marries the art of perfumery with the creative skills of a chef. Using only the finest organic essential oils, absolutes, distillations and infusions, we have created the world's first 'edible perfume'. Over the course of the dinner you will savour some highly prized scents with the most intense and exquisite flavours known to man.

Join us and immerse yourself in our signature gastro-olfactory journey.

Menu

Spiced bread & perfumed stories

Tuberose

Feta, honey, walnuts, mint

Bergamot, Magnolia, Rose

Beetroot, ricotta, mustard, pine nut

Frankincense, Patchouli

Lamb, potato, carrot, Brussel sprout, red wine

Petitgrain, Geranium, Saffron

Tart, pear, white chocolate, jelly, ginger

Vetiver, Smoke, Tobacco, Pink Pepper

dark chocolate, cologne

“The perfume element worked brilliantly, particularly the device of using 'top' 'middle' & 'bottom' notes. The differences in when you noticed them & how long the tastes lasted worked really well! Highly recommended”

- Suzy Nightingale, The Perfume Society