

# saskia's

Oysters Gillaudeau no. 3 28  
Natural, Bloody Mary, or cucumber & fennel (4 per portion)

Japanese milk bun, harissa butter 11

Korean fried cauliflower, sweet soy 25

Heirloom tomatoes, basil pesto, feta crème, olives, sourdough crisps 27

Pan-fried gnocchi, whipped feta, peas, mint 28

Miso-roasted aubergine, labneh, burnt lemon honey 28

Steamed mussels, coconut broth, ginger and lime, toasted coconut chips 25

Deep-fried squid, hot sauce, pineapple salsa, umami aioli 29

Seared tuna, Cape Malay dressing, saffron pickled onions, curry aioli 32

Spiced lamb and jasmine rice croquettes, tomato relish 30

Pork belly galbi, pickled cucumbers, furikake, honey-soy dressing 34

Beef tataki, chipotle crema, pickled jalapeños, lime aioli 36

Swiss artisan cheeses, grape-pear chutney, biltong, Saskia's bread 26 / 18

Freshly baked madeleines, crème anglaise 18  
allow 15 minutes / 6 per portion

Pineapple carpaccio, orange-passion sorbet, ginger 20

Malva pudding, vanilla ice cream 20

Crème brûlée, cardamom 22

We recommend ordering four to six plates to share between two people

If you require information on the allergen content of our dishes, please ask a member of our team  
Beef, pork: Switzerland; lamb: New Zealand; mussels, oysters: France; tuna: Philippines; squid: Italy