



# BABEL

GROUP BOOKING

Most of the raw ingredients for our food comes from our abundant, all-seasons garden. Fresh seasonal produce – fruit, vegetables, herbs and edible flowers – forms the heart of any dish. This we combine with protein sourced from surrounding farms, such as meat, fish and cheese. Our style of food leans towards simplicity. Expect spontaneous yet creatively styled platters, to be served onto your own plate.

## **ON ARRIVAL**

Freshly baked bread from our traditional wood-fired oven, accompanied with our garden herb oil.

## **STARTER**

Fresh from our garden, we serve salads as nature intended: freshly picked and crunchy, with a combination of textures and drizzled with innovating dressings. We also like to group our salads according to colour: red, yellow and green.

## **MAIN**

Fish of the day.

This is followed by a choice of leg of lamb, roasted with wild mountain rosemary and served with a wholegrain mustard and caper sauce, or crispy-skinned, oven-braised pork belly with tom yum fruit liquor. Both of these are served with two fresh seasonal vegetable dishes and herbed potatoes on the side.

## **DESSERT**

Plated, based on seasonality.

Tea and coffee

## **FOR GROUPS OF BETWEEN 12 AND 25 GUESTS**

*A 15% service fee will be added to the bill. A deposit of 50% is required to secure your reservation, with the remaining account to be settled on the day. Any additional drinks or menu items will be added to this bill.*