



Fine dining
isn't about
where you dine
but how well you do it.

Flying Sauces x The Angel by Chef Michael Wignall

Chef Michael's professional career started at Broughton Park under Paul Heathcote. He earned his first Michelin star in 1993 and has since held stars in every kitchen he has headed, including two Michelin stars and five AA rosettes at Gidleigh Park in Chagford, Devon, and at The Latymer at Pennyhill Park in Bagshot, Surrey. In 2018, he purchased The Angel at Hetton, set in the UK's Yorkshire Dales National Park, where he gained a Michelin star within its first year of opening. He is widely considered to be one of the most respected chefs in the UK.

**Flying Sauces
17:30 onwards**

Three Hundred-Fifty Dollars per person

For Guest on Half board and Full Board, the supplement charge is One Hundred and Eighty-Five Dollars per person.

For Guest Prices are subject to 16% Government Tax and 10% Service Charge. Any cancellations up to 24 hours prior to the event will be charged a retention of 50% whereas any cancellations up to 12 hours will be charged a 100% retention.

Umami Watermelon

Aubergine

Koshihikari rice, aubergine & miso

Celeriac

Maitake, black garlic, smoked tofu, winter truffle & nasturtium

Beetroot

Beetroot 'pastrami', fresh papaya & pink peppercorn

Squash

Roasted summer squash, lemongrass, green mango & curry leaf

Mango

Fresh mango, frozen oat milk & sesame brittle

Pineapple

Caramelized pineapple, coconut & spiced rum

Petite Four