

Wholesome on Earth

Presents

The Gut-Brain Connection:

Nourish your body, microbiome & mind

Supper Club with Amani Kaite

Functional Medicine Practitioner

A crafted 5-Course delight on **Oliveira Kitchen's** most nourishing dishes.

A DRIZZLE TO DIGEST

A taste of Naked Extra Virgin Olive Oil

EDIBLE INTELLIGENCE

forest floor calamari and açai-tree hearts ceviche

kaong seed (the 'calamari' of the forest) heart of açai-tree from the amazon forest, served as a salad dressed with traditional japanese rāyu with sardinian 'music paper bread'

CLARITY ON A PLATE

wild snowbell acquerello risotto

12-month aged risotto rice cooked with british wild snowbell and served vegetarian parmesan cheese plant-based version available

CALM IN EVERY BITE

maitake and black truffle cassava beignet

served with broad beans mousseline, zucchini

THE POWER OF DIVERSITY

assado vegano

5 of the most nutritious roots in the planet, joined together in a delicious roast joint. served with celeriac mousse, pomme fondant, coffee & red wine jus

CHOCOLATE FOR THOUGHT

chocolate and pitanga

single origin peruvian chocolate ganache with pitanga icecream