

CHEF'S SELECTION MENU

90 per person | To be enjoyed by the whole table

Please choose one main

Appellation Rock Oyster / Champagne Shrub

4 Pieces 20 / 6 Pieces 30 / 12 Pieces 58

Caviar Tartlet / Scallops + 20 Per Piece

SNACKS

Red Emperor Kobujime/ Granny Smith/ Finger Lime

Carrot Tartlet/ Cacao/ Foie Gras/ Sunrise Lime

Tempura Cuttlefish/ Cauliflower/ Tomato Ponzu

Kuro Fried Chicken/ Ume/ Micro Herb

ENTRÉE

Today's Fish Ceviche/ Lavosh/ Pink Pepper/ Compressed Cucumber

XO Mazesoba/ Dashi Egg/ Chives

Kagoshima Wagyu Sirloin Carpaccio/ Tasmanian Sea Urchin/ Shari + 45

MAINS

Aged Duck Breast / Black Garlic/ Muntries

OR

Fullblood Wagyu Tri Tip MBS 9+ Beef Jus *Surcharge +10*

OR

Murray Cod/ Sakura Koji/ Clam/ Shungiku *Surcharge +15*

SIDE

Iceberg Lettuce/ Chartreuse Verte/ Butter Milk

DESSERTS

Souffle Cheese Cake/ Mango/ Orange

1.5 % surcharge on all cards, 10% Surcharge on Sunday and Public Holidays