

CHEF'S SELECTION MENU

65 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

Hokkaido Scallops/ Wasabi Seaweed/ Apple Gari

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

ENTRÉE

XO Mazesoba/ Dashi Egg/ Chives

Tempura Cuttlefish/ Tomato Ponzu

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*

Crispy Potato

Iceberg Lettuce/ Olive Vinaigrette

DESSERTS

White Chocolate Coffee Mousse/ Sunrise Lime/ Rosemary

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