

CHEFS SELECTION LUNCH SET

\$100 Per Person | To be enjoyed by the whole table

Please pick one main

ADDITIONAL SIDES

Appellation Rock Oyster/ Champagne Shrub

4p \$20/ 6p \$30/ 12p \$58

Add 2g Caviar + \$10 per oyster

SNACKS

Kuro Fried Chicken/ Ume/ Micro Herb

Snapper Ceviche/ Granny Smith/ Cucumber/ Finger Lime

Black Pearl Caviar/ Hokkaido Scallops/ Nori Creme Fraiche

ENTREE

Today's Raw Fish

Slow Cooked Wagyu/ Pipi/ Shungiku/ Mochi Rice

Tempura Skull Island Crepe/ Bisque Mayo/ Butter Snow + \$18

FISH

Salmon Saikyo Miso/ Kale

MAIN

Aged Duck Breast/ Black Garlic

OR

Wagyu MBS 8+ Beef Jus Surcharge +\$10

OR

Char-grilled Murray Cod/ Mussel/ Redwine Sauce *Surcharge +\$15*

Cos Lettuce/ Vinaigrette

Crispy Potato

DESSERT

Single Origin Madagascan Dark Chocolate Mousse/ Shiso/ Cacao Nibs

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