

CHEF'S SELECTION MENU

90 per person | To be enjoyed by the whole table

Please choose one main per person

Appellation Rock Oyster / Champagne Shrub

4 Pieces 20 / 6 Pieces 30 / 12 Pieces 58

Add Caviar + 10 per oyster

Caviar Tartlet /Scallops + 20 Per Piece

SNACKS

Ceviche/ Granny Smith/ Cucumber

Foie Gras Tartlet/ Black Pepper/ Sunrise Lime

Choux/ Comte/ Wagyu Bresaola

Kuro Fried Chicken/ Ume/ Micro Herb

ENTRÉE

Seared Kingfish Sashimi/ Stracciatella/ Irizake

Confit Salmon/ Tofu Dill/ Lavosh

XO Mazedoba/ Dashi Egg/ Chives

Tempura Skull Island Buckwheat Crepe/ Bisque Mayo/ Butter Snow + 18

add TAS Sea Urchin + 15

MAINS

Aged Duck Breast / Beetroot

OR

Full Blood Wagyu MBS+9 *Surcharge +15*

OR

Steamed Murray Cod/ Mussels/ Umami Broth *Surcharge +15*

Fermented Cos Lettuce/ Buttermilk/ Grapefruit

DESSERTS

White Grape/ Jasmin/ Mochi