

Snacks

Quail egg, kimchi	5
Ama ebi, corn	5
Spanner crab, tofu, nori	5
Beef tongue teriyaki	5
Chicken liver, Paris brest	5

Choose one dish per section

2 course 75 pp

3 course 90 pp

À la carte

Chefs tasting menu

5 course 120 pp

7 course 150 pp

Ocean trout, cucumber, shio kombu

Moreton bay bug, ponzu, sake

Quail, ricotta, heirloom tomato

Veal sweetbread, garlic, corn

Blue eye, abalone, sorrel

Pork, smoked eel, shitake

Duck, beetroot, plum

Lamb, ratatouille, pesto

Sher wagyu, bone marrow, miso mustard

Tete de Moine, pumpkin, sourdough

Chocolate, tonka bean, cherry

Verbena, mango, white chocolate

Black sesame, matcha, raspberry