

# CHEF'S SELECTION MENU

150 per person | To be enjoyed by the whole table

Please choose one main per person

Drink Pairing 90 per person

Non-Alcoholic Drink Pairing 50 per person

*Appellation Rock Oyster / Champagne Shrub*  
*4 Pieces 26 / 6 Pieces 39 / 12 Pieces 75*

## SNACKS

Appellation Rock Oyster/ Champagne Shrub  
Hokkaido Scallop Tartare/ Fingerlime/ Apple Ginger  
Pumpkin Espuma/ Sunrise Lime  
Salmon Rillettes/ Salmon Roe  
Kuro Fried Chicken/ Ume/ Micro Coriander

## ENTRÉES

Today's Raw Fish  
Salmon Sashimi/ Fennel/ Cardamom/ Grapefruit  
Southern Calamari/ Cauliflower/ Hazelnut  
Kagoshima Wagyu Yukke Carpaccio/ Jerusalem Artichoke/ Sourdough  
Mochi Rice Risotto/ Toothfish/ Dashi Sansho

## MAINS

Aged Duck Breast/ Spiced Beetroot  
OR  
Full Blood Wagyu MBS+9/ Red Wine Sauce *Surcharge +15*  
OR  
Today's Fish/ Globe Artichoke/ Clam Sauce *Surcharge +15*

## DESSERTS

Jasmine Milk Ice Cream/ Fig Oil/ Pear/ Lemongrass  
Matcha Tiramisu/ Sakura

*1.5 % surcharge on all credit cards*  
*10% Surcharge on Sunday and Public Holidays and groups of 8 or more*