



4 COURSE SET MENU | \$168++ per person
Additional Wine Pairing Upgrade at \$50++ per person

DRY AGED HAMACHI

Burnt Buttermilk, Fennel, Kohlrabi, Caviar

IWATE SCALLOPS

Sweet Peas, X.O, Pea Sauce

Mirrosa, Moscato Rosa, Sparkling Wine

SALT BAKED CELERIAC

Ajo Blanco, Celeriac Remoulade, Puffed Buckwheat

Domaine Ellevin Chablis France 2022

OR

IBERICO SECRETO

Cep, Mustard Jus

Louis Jadot Coteaux, Pinor Noir Bourgogne, France 2021

OR

OMI WAGYU | Additional \$30

Fondant Potatoes, Bonemarrow Jus

The Chocolate Block, Syrah. Swartland, South Africa 2021

DESSERT

Raspberry Blondie and Hibiscus Mousse with Almond Short

Crust Raspberry Cremeux

Franz Haas Moscato Rosa