



GASTRONOMIC MENU

\$235

SNACKS

IRISH OYSTERS

Green citrus ceviche, purple shallots

HIRAMASA

Murasaki uni, 8 Gems Oscietra caviar

ZUCCHINI FLOWER

Sweet pea puree, avocado, olive oil caviar

SEABASS

"Caldeirada" sauce, razor clam, sea plants

CARABINEROS RICE

Squid ink aioli, sea plants

HEIRLOOM TOMATOES

Amelia tomato, capers, Tige ciree melon sorbet

FRENCH PIGEON

Pine nut puree, baby turnip, beetroot, radish jus

OR

WAGYU KAGOSHIMA

Jerusalem artichoke, chanterelles, black truffle jus

TANGERINE

Lemongrass, saffron, carrot

STRAWBERRY

Shiso, sakura, beetroot

OR

CHOCOLATE SYMPHONY

Porcini, dark chocolate, chocolate meringue

All prices quoted are subject to 10% service charge and 7% GST