



## DINNER

MENU PRICE \$235

### SNACKS

#### SHIRO EBI

*8-gems Oscietra caviar,  
apple gel,  
shiso oil*

#### SUMMER SALAD

*Manjimup winter black truffle,  
Japanese amela tomato,  
avocado*

#### RISOTTO

*Cepes,  
duxelles,  
Parmiggiano-Reggiano*

#### AMADAI

*Kabura,  
shungiku,  
seaweed butter*

**or**

#### WYLARAH WAGYU

*Manganji pepper,  
yuzukosho,  
Béarnaise*

#### CHOCOLATE

*9 textures,  
Manjari 64%,  
ice-cream*

*All prices are subject to 10% service charge and 7% GST  
Some items may change due to the availability of ingredients*