

the CHEF JOURNEY

7 COURSE

BONE MARROW AND TUNA (150g)

Tuna tartare, aged ponzu, arugula and sourdough bread

SEARED OCTOPUS (80g)

Saffron sauce, roasted potato, shishito peppers, frisée and olive chimichurri.

TRUFFLE FETTUCCINE (100g)

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

TOTOABA COCOTTE (120g)

Slow-cooked totoaba with a rich bisque, accented by briny olives, sweet cherry tomatoes, and zesty lemon.

CONFIT DUCK (150g)

Fermented peach, duck jus, roasted carrot, couscous and saffron

TENDERLOIN FILET (140g)

USDA Prime 5oz - aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

SMOKED CHOCOLATE AND HAZELNUT (150g)

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE + additional cost

AUSTRALIAN WAGYU (140g)

5oz, BMS 8-9, aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

VEGETARIAN

HEIRLOOM SALAD (150g)

Fresh mozzarella, pesto sauce and roasted beets.

CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

STUFFED GNOCCHI (150g)

Pesto sauce, filled with tomato and mozzarella, sun-dried tomato, goat cheese

JAPANESE MUSHROOMS (150g)

Vegan ricotta, vegetable jus and mixed mushrooms.

ORGANIC CELERY ROOT (110g)

Greek yogurt, curry, lemon zest, pistachio pesto and mint.

ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

SMOKED CHOCOLATE AND HAZELNUT (150g)

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp

CHEF'S ALL EXPERIENCE

WITH PREMIUM WINE PAIRING

(PLUS additional cost)