

DINNER SET MENU

4-course 108

APPETISER

Cured Hamachi
Pomelo, Radish, Jalapeño, Tomato Ponzu

Lobster Soup
Miso, Glass Noodle, Tofu

Quail Yakitori
Sour Plum, Chili

Foie Gras +12
Spiced Carrot, Bonito, Apple, Hazelnut

INTERMEDIATE

Burrata
Courgette, Almonds, Green Gazpacho

MAINS

Rhug Organic Lamb Rump
Shiitake Mushrooms, Chicory, Tosaka Seaweed

Crab Spaghettini
Carabineros Prawn, Squid Ink Pasta, Capers

Dingley Dell Pork Belly
Octopus, Chorizo, Fregola, Fennel, Tomato

Rangers Valley, Black Onyx, Australia, MB3 +20
Strip 200g , Shiitake , Chicory, Red Wine Jus

DESSERTS

Chocolate Sphere
Caramel Banana, Puffed Rice, Hokkaido Milk Ice Cream

Exotic Trifle (V)
Coconut, Mango Compote, Lemon Grass Sorbet

Matcha Fudge
Sea Salt, Grape, Mochi Jelly, Citrus Sorbet

SIDES

House Salad
Baby Gem, Ginger Honey Dressing

Hokkaido Corn
BBQ, Butter

Asparagus
Rapeseed Oil, Yuzu

Hand-cut Chips
Tosaka Salt

Roasted Mushroom
Parsley, Garlic

(V) Vegetarian

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.