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CHEF'S TASTING MENU
4-COURSE 178 | WINE FLIGHT 128

BLUEFIN TUNA

Black Radish, Finger Lime

Henriot Cuvée Souverain, Brut Champagne, France NV

HOKKAIDO SCALLOP

Miso Beurre Blanc, Potato

Sauvignon Blanc, Gérard Boulay Sancerre, France 2022

OR

SEARED FOIE GRAS +20

Teriyaki, Caramelised Onion

Muscat De Beaumes-De-Venise, Domaine Coyeux, France 2014

WYLARAH WAGYU SIRLOIN

Kabocha Pumpkin, Truffle, Pommes Dauphine

Sangiovese Blend, Ruffino, Modus, Toscana, IGT, Italy 2019

OR

MISO BLACK COD

Smoked Dashi, Ikura

Chardonnay, La Ponca, Collio, DOCG, Italy 2021

CARAÏBE 66% CHOCOLATE

Bergamot, Earl Grey Ice Cream

Port, Churchill's Reserve, Douro, Portugal NV



Not applicable for any discounts

Please advise us of any special dietary requirements including potential reactions to allergens

Prices are subject to prevailing government tax and service charge