

MENU

NEW YEAR'S EVE



- BREAD & DIPPING -

Seaweed parker roll & labneh

- SNACK -

SALMON TARTARE

Cured Tasmanian salmon seasoning with fish garum, caviar and chives on crispy sushi rice

POTATO RARAKA

Crème fraiche, tobiko, pickled shallot, chives powder

BEEF CROUSTADE

Wagyu beef marinated in teriyaki sauce, caviar, chives

GREEN PEAS TART

Green pea and tarragon panna cotta, green peas, ponzu gelee, pea tendrils

- APPETIZER -

HAMACHI TATAKI

Citrus cured yellowtail hamachi fish, grilled edamame, wakame, ikura, blood orange ponzu and shiso oil

CHICKEN DUMPLING

Minced chicken wrapped in dumpling skin, carrot, spring onion, herb oil, marinated wild mushroom in garum, chicken garum consommé

- MAIN COURSE -

CRISPY SCALE FISH

Fried fillet fish with scale, grilled broccolini brushed with green pea miso dressing, herb oil and arajiru broth

ROASTED WAGYU BEEF

24 hours koji cured beef then finish slowly grilled over hot charcoal, BBQ sour cabbage, dashi vinegar gelee, matsuyaki jus

- PRE-DESSERT -

BERRIES BINGSOO

Shaved milk iced, strawberry and blueberry compote, raspberry syrup

- DESSERT -

STICKY TOFFEE PUDDING

Date sponge, strawberry crispy paper, toffee sauce, vanilla gelato