



Welcome

In this 'Carte Blanche' tasting menu we tell the story of Oceans. Familiar and unfamiliar tastes await you – let go and experience a truly extraordinary evening.

Now next page...

Series 3



\$120 PER PERSON

SNACKS

UNI

wagyu fat, charcoal bread, ponzu

WEEKLY FISH TARTARE

crispy rice, yuzu kosho, shiso

MUSSELS ESCABECHE

waffle, piperade, herbs

OYSTER

kimchi cream, caviar, seaweed

COURSE 2

STEELHEAD TROUT

smoked trout mousse, pickled kohlrabi, dill emulsion, horseradish snow

COURSE 3

OCTOPUS

radish cake, black garlic balsamic, typhoon shelter crumble

COURSE 4

PRAWN & SCALLOP

squid noodles, matsutake mushrooms, tokyo turnips,
tamarind ginger broth

COURSE 5

LOBSTER

brown butter cajun, butternut squash cannelloni, bouillabaisse sauce

COURSE 6

GINDARA SABLEFISH

black pepper glaze, celeriac, cabbage, clam velouté

COURSE 7

PERSIMMON TART

white chocolate bavarois, bergamot marmalade, quince gel