



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
vegetarian

SNACKS

YAM
nori leaf, shiso

BEETS
crispy rice, yuzu kosho, fermented mustard

CAULIFLOWER ESCABECHE
saourdough, tomato & pepper conserva

SALSIFY
kimchi cream, kelp caviar, seaweed

COURSE 2

SMOKED CARROT
pickled kohlrabi, dill emulsion, horseradish snow

COURSE 3

SHIITAKE
radish cake, black garlic balsamic, dulse

COURSE 4

TOFU & MATSUTAKE
tamarind ginger broth, tokyo turnips

COURSE 5

MAITAKE MUSHROOM
butternut squash cannelloni, black truffle cream

COURSE 6

EGGPLANT
baby cabbage gratin, tomato curry, mint chutney

COURSE 7

PERSIMMON TART
white chocolate bavarois, bergamot marmalade, quince gel