



Chef's Experience Menu

Wine pairing 120pp | Non Alcoholic pairing 65pp

Sweetcorn custard, katsuobushi, shokupan & oscietra caviar

King prawn, preserved lemon aioli, pistachio

Kimchi and daikon tartlet, smoked yoghurt & dill

2021 Robert Weill Riesling, Rheingau Germany

Red snapper, jamon & shiso soy

2021 Txomin Etxaniz Hondarrabi Zuri, Baque Spain

Smoked eel chawanmushi, brown butter & chive

2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France

Glacier 51 toothfish, wood-grilled shimeji & smoked dashi

2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France

Rangers Valley 7+ sirloin, intercostal, black garlic & sorrel

2022 Torbreck 'The Struie' Shiraz, Barossa Valley South Australia

Mark Foletta gamay verjus granita, jasmine milk tea & roasted grapes

2018 Belangus Coteaux-du-Layon, Loire Valley France