



Chef's Experience Menu

Wine and sake pairing available upon request for an additional \$120 and \$95, respectively

**Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar
Hokkaido scallops, yuzu & pistachio
Slow roasted carrot and fetta tartlet, carraway & mountain marigold**



Ocean trout sashimi, salsa macha & lime leaf ponzu



Tea smoked duck dumplings, sichuan & Myoga



Glacier 51 toothfish, somen, laksa sauce



Shimo 7+ sirloin, intercostal, black garlic & sorrel



Strawberry & jasmine tart with mascarpone cream