



## **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**



**Chilled somen noodle, sesame, prawn & lobster**



**Glacier 51 toothfish, wood-grilled shimeji & smoked dashi**



**Shimo 7+ sirloin, intercostal, black garlic & sorrel**



**Strawberry & jasmine tart with mascarpone cream**