



CHEF'S EXPERIENCE | 180

Wine & Sake pairing + 130

Hokkaido scallop, yuzu & pistachio (I)
Bluefin tuna, nori & Oscietra caviar (M)
Cauliflower, golden raisin & cashew
Kuih rose, Blue swimmer crab & nashi pear (A)



Jonella Farm corn tart, bonito & Oscietra caviar (I)



Coral trout, parsnip, tom kha (A)



Coconut duck spring roll, angelica & mushroom tea



Sher Wagyu Sirloin MBS 7+, charred onion, tamarind & brown butter



Dessert bento

Seafood origin: Australian (A) Imported (I) Mixed—Australian & Imported (M)