



## CHEF'S EXPERIENCE MENU

*Wine & Sake pairing + \$130pp*

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)



Red Emperor, 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)*