



Omakase At Your Table

Akaiito Beef Tartare

Potato Gratin, Yuzu Emulsion

Yellowfin Tuna

Crispy Rice Hashbrown, Wasabi

Smoked Ocean Trout

Beetroot Rose Waffle, Yuzu Gel

Light Smoked Kingfish

Daikon, Yuzu Kosho, Truffle Ponzu

Hokkaido Scallops

Broad bean, Broccolini, Citrus Buttermilk, Finger Lime

Ox Tongue

Chawanmushi, Beef Stock, Shiitake, Truffle Oil

Patagonian Toothfish

White Zucchini, Diamond Clams, Beurre Blanc

Aurum Dry-aged Duck

Apple Ginger Compote, Duck Jus

Miso Brioche Bread

Kombu Butter, Honey Glaze

Beef Pithivier

Mushroom Duxelles, Silver Spinach, Jus, Cream

Earl Grey Ice Cream

Chocolate Mousse, Hazelnut Praline, Lemon Zest

Pâte de Fruit

Chef's Selection

\$198pp

Supplements

Add-on Oysters

Each: \$7

Half Dozen: \$42

One Dozen: \$80

Caviar bump 3g, with a glass of Champagne
\$55pp

Pairing

Wine and Sake Pairing: \$149pp



*Please let us know of any dietary requirements.
6.5% service charge applies, 10% on Weekends.*