

KAISEKI

6 COURSE 80PP

Sashimi, Tomato Dashi Consommé, Melon, Mint
'Classic' Steak Tartare, Fried Sushi Rice, Wasabi Leaf gf
Pork, Sansho, Apple and Ginger Skewer gf
Soba Noodles, Peanut, Sesame and Dijon Rayu vg
Duck, Ume, Burnt Orange gf
Soft Meringue, Yuzu Curd, Summer Berries, Strawberry Consommé

8 COURSE 115PP

Sashimi, Tomato Dashi Consommé, Melon, Mint
'Classic' Steak Tartare, Fried Sushi Rice, Wasabi Leaf gf
Pork, Sansho, Apple and Ginger Skewer gf
Mushrooms, Ginger and Garlic Skewer v gf
Soba Noodles, Peanut, Sesame and Dijon Rayu vg
Market Fish, Yuzu Kosho Bouillabaisse, Pipis, Mussels gf
Duck, Ume, Burnt Orange gf
Soft Meringue, Yuzu Curd, Summer Berries, Strawberry Consommé

Head Chef Satyam Narang "Sammy"

v = Vegetarian | vg = Vegan | gf = Gluten Free

Please note, a 10% surcharge applies on Sundays, public holidays, and groups of 8 or more.

Please let your server know of any dietaries or allergies in order for us to best be able to accommodate.