

CHEF'S TASTING MENU

Wagyu Beef Sashimi | Spanner Crab Tart
NV Louis Roederer 'Collection 245' - Champagne, France

Abrolhos Scallop Ceviche
Tatenokawa 'Red Muga' Junmai Daiginjo - Yamagata, Japan

Miso Glazed 'Glacier 51' Toothfish
Natsu No Omoide 2000 Junmai - Kyoto, Japan

Chef's Selection Nigiri
2023 Singlefile 'Family Reserve' Chardonnay - WA

Rangers' Valley Wagyu Striploin MB5+
Crispy Brussels Sprout
2020 G.D. Vajra Barolo 'Albe' Nebbiolo - Piemonte, Italy

Lemon Myrtle Meringue Shard
Choya Yuzu Umeshu - Osaka, Japan

185pp

Premium Matching Beverage 165pp

Upgrade Dessert to Dragon Egg 19pp