

Menu

Chefs Snacks

Beef Tallow lavosh, horseradish cream, Scampi caviar
Smoked brisket croquette, wakame mayo
San choy bow, witlof, native sambal, fried shallots

On the table

Seeded rye bread. Bone marrow, saltbush butter

One

Angasi oyster, torched wagyu chuck, shallot relish,
smoked mustard, sea grapes

Two

Wagyu neck beef tartare, wasabi mayo, cured quail egg,
cumin cracker

Three

Cucumber, finger lime, Speaker's Gin granita

Four

Tenderloin, grilled baby squid, baked cabbage,
smoked tomato grape relish, jus gras

Five

Wagyu short rib, potato pave, edamame, carrot scratching,
red onion, black garlic jus

Six

Dark chocolate ganache, smoked beef bacon, cumquat jam,
hazelnut praline

No dietaries can be accommodated with this menu.

