



## TASTING MENU

Flamed peanut milk oyster, fermented chili, tamari, fresh wasabi (V)

Aubergine, chickpeas, miso, sesame, roasted garlic, citrus (V)

Seasonal charred greens, broccolini, edamame, sesame, yuzu, truffle,  
miso, parmesan (Vo)

Ssäm lettuce wraps, tofu, Sichuan pepper, Bok choy, hoi-sin, Thai basil (V)

Udon, king oyster mushrooms, black pepper, sage, Pecorino, lemon zest

Dark chocolate mousse, caramel glaze, macerated berries (V)

56 / 102 with paired wines