



TASTING MENU

Flamed peanut milk oyster, cucumber ponzu, yuzu kosho, seaweed pearls, wasabi (V)

Whipped goats' cheese, tarragon, dates, poached Nashi pear, black pepper, saffron, kumquat
Served with sage and sake butter topped bread

Heart of palm ceviche, rainbow radish, coconut, lime, green chili, flower vinegar (V)

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

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

Chocolate Fondant, Strawberry, matcha

56 per person

102 with wine pairing

Please let us know if you require the menu vegan, gluten free or both and we'll look after you