

# the menu

CHEF  
Hemant

## CANAPES 2 VARIETIES

Hamachi crudo – edamame – pink salt (DF, GF)

Wagyu – agave – pistachio (DF, GF)

## FULL COURSE MEAL

Pacific Oysters – urchin roe – samphire (DF, GF)

Hand dived scallops – togarashi mango – serrano –  
ikura (DF, GF)

Maremma duck – land seaweed – molasses (DF, GF)

Angus beef – king brown mushroom – black garlic –  
pickled okra (GF)

Dark Chocolate – gold leaf – summer berries – macha  
soil

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN** love food experiences