

# the menu

CHEF  
Daniel

## **12-Course Degustation Menu:**

Pietee filled with scallops and water chestnut.

Tiger prawn accompanied with tropical fruit salad

Bluefin tuna tataki served with aged shoyu And sesame dressing  
accompanied with avocado and baby yellow friezee, parmesan  
tuile

Pan seared Hokkaido scallops served with petit pois puree and  
meso foam

Glacier toothfish served with charred leek and Dashi Yuzu beurre  
noisette

Crackling Kurobuta pork belly served with apple and pear chutney

Eggplant gratin with sesame sauce

Sharing' OP RIB aged 38 days served with mushroom truffle sauce

Quail stuffed with blood sausage server with cranberry glaze

Lemon grass jello

Yuzu creme brulee

Tiramisu without eggs

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



**CHEFIN**

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