

# the menu

CHEF  
Miku

## Canapes:

Peruvian ceviche of Salmon, burnt Aji, crushed yuzu crystals. Boniatos- Himalayan salt GF

Prime aged beef sekaná pečeně, hot oil  
Castelvetrano olives, tahini chickpeas and  
dehydrated beetroot

Finocchiona pork roll with Kumato slices, Moroccan  
harissa kewpie dressing and Shaoxing soaked xitake.

Lombardian Brasa, pecorino, arugula, burnt cane  
sugar walnuts, aceto balsamico di Modena.

Crustless quiche with tiger prawns, Oberon farm  
eggs, garlic chives, aged cheddar and kimchi.

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



**CHEFIN** love food experiences