

the menu

CHEF
Miku

Canapes 6 varieties

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

Prime aged beef sekaná pečeně, hot oil Castelvetro 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.

Verjuice dipped pears, white chocolate, brown Coconut and palm sugar

Wines:

Remy Massin Brut Reserve

Domaine de Clayou - Sauvignon 2017 Anjou Villages

Domaine de Clayou - Anjou Villages 2015 - Cabernet Franc

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



CHEFIN

love food experiences