

the menu

CHEF
Vaclav

Canapes:

Burrata cheese, burned peppers (V, GF)

Watermelon goat cheese crostini (V)

Full Course Meal

Miso Cabbage, plums, marinated nectarines (V)

Wagyu bites, ponzu glaze

Duck breast, duck fat potatoes, sake jus

24hrs lamb Ribs, selection of Japanese
mushrooms

Yuzu passion fruit cheesecake (V)

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



CHEFIN

love food experiences