

# the menu

CHEF  
Vaclav

## 12 Course Degustation:

Signature oysters, alto, finger lime

Hokkaido scallops, yuzu, garlic & chilli

Walnut & soy baked beetroot carpaccio, marinated tofu, Fuji apple

Yellowtail sashimi, vanilla jelly, Meyer powder

Grilled Scampi, kombu butter

Tuna tataki, kombu, peach, lily confit, ponzy

Glacier 51 toothfish, smoked tomatoes, aburi leek

Lamb ribs 18h, mirin, wasabi, zucchini

Smoked crispy duck, sake marinated mandarins, lime leaves, dashi

Wagyu mbs7, olives, cucumber compote

Coffee, dark chocolate, chilli popcorn, patron XO

Custard yuzu puffs, Japanese whisky

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

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