

the menu

CHEF
Vaclav

Canapes:

Wagyu Carne Apache crostini (Mexican tartare)
(GF, DF)

Cajun chicken, guacamole, bean nachos (DF, GF)

Full Course Meal:

Miso cabbage, Mexican oregano, wasabi salsa (V, DF, GF)

Moroccan eggplant, spicy coconut yogurt, coriander
(GF, DF)

Wagyu sirloin MBS 7, pickled cucumbers, za'atar
roasted broccoli, pomegranate (DF, GF)

Fermented soybean risotto, grilled sea bass (DF, GF)

Deconstructed mango cake with tapioca pearls
(V, GF, DF)

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

 **CHEFIN** love food experiences