

# the menu

CHEF  
Vaclav

## Full Course Meal

Tuna sashimi, red plums, dragon fruit, ponzu (GF, DF)

Scallops, creamy shiitake duxelles, caviar (V, GF)

Yellowtail tequila ceviche, passion fruit, cucumber, baby coriander (VEG, DF, GF)

18 hrs Lamb ribs, mirin, butter gnocchi (GF)

Marinated Miso Cabbage, grapes, plums, wasabi salsa  
(pescetarian alternation) (V, GF)

Risotto fermented soybeans, house dry age pork fillet // lightly  
smoked cod

Devil's chocolate cake, yuzu creme fraiche (V)

## Wines:

Revino Prosecco DOC

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



**CHEFIN**

love food experiences