



TASTING MENU

11 course: \$219 | 6* course: \$119

Our menus have been created using the five tastes below as a key.

● salt ● sweet ● sour ● bitter ● umami

A M O R E T T E

IT'S NOT AN ASHTRAY*

Black garlic, onion, onion seed, wheat



HEROES IN A HALF SHELL*

Oysters, pomegranate, mint oil, egg yolk purée, soy, fennel



BBQ*

BBQ turbot, pine, pepper jam, grapefruit, watercress



WAGYU & HIBISCUS

Raw wagyu, onion, cucumber, hibiscus



BEET*

Beetroot textures



LEVITATE*

Goat cheese, wild strawberry, balsamic, gold, rose



SOMETHING LIKE ACAPRESÉ

Bocconcini, olive oil, whey, balsamic, basil, heirloom tomato



CANNED TUNA FISH

White tuna, coconut, chili, lime, cilantro, scallion, pickled ginger, curry leaf



EGG & SOLDIERS

Duck liver mousse, plantain, miso



MALLARD*

Duck, rendang black rice, Asian pear, feta, hazelnut, mint



CACAO 75

Smoked dark chocolate, black truffle, volcanic salt



V E G E T A R I A N

IT'S NOT AN ASHTRAY*

Black garlic, onion, onion seed, wheat



MRS BEAN*

Marinade bean curd, pomegranate, soy, fennel



BBQ*

BBQ plantain, pepper jam, pine, grapefruit



CURED SOY BEAN TARTAR

Faux beef, cucumber, red onion, hibiscus



BEET*

Beetroot textures



LEVITATE*

Goat cheese, wild strawberry, balsamic, gold, rose



SOMETHING LIKE A CAPRESÉ

Bocconcini, olive oil, whey, balsamic, basil, heirloom tomato



CANNED CUSTARD

Wild garlic set custard, chili, noccerella, yuzu, chive, buttermilk



THE BIRTH OF PORCINI

Porcini Sabayon, miso



HE'S A FUN GUY*

Confit king oyster mushroom, black rice, Asian pear, feta, hazelnut, mint



CACAO 75

Smoked dark chocolate, black truffle, volcanic salt



executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

chef de cuisine
Drew Brosten

sommelier
Thierry Lesparre

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.