



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

AMORETTE

BONSAI BITES*

*Quail egg, caviar,
potato*



SOMETHING LIKE A CAPRESÉ

*Tomato, basil,
bocconcini, olive oil,
balsamic*



CANNED TUNA FISH

*White tuna,
chili, cilantro, ginger
lime, coconut*



EGG & SOLDIERS

*Duck liver mousse,
plantain, miso*



SEA BUCKTHORN*



LEVITATE*

*Goat cheese, seasonal
fruit, balsamic,
hibiscus, gold, rose*



IT'S NOT AN ASHTRAY*

*Black garlic,
onion seed*



HEROES IN A HALF SHELL*

*Pomegranate, egg,
apple, soy dressing*



BBQ

*Turbot, shishito
jam, grapefruit,
watercress, soy*



TAJIMA*

*Wagyu filet, Rendang
black rice, Asian pear,
feta, celeriac,
hazelnut, mint*



CACAO 75

*Truffle, black beer
salted caramel,
textures of chocolate*



VEGETARIAN

BONSAI BITES*

*Quail egg, caviar,
potato*



SOMETHING LIKE A CAPRESÉ

*Tomato, basil,
bocconcini, olive oil,
balsamic*



TINNED CUSTARD

*Green garlic custard,
chili, cilantro, ginger,
lime, coconut*



THE BIRTH OF PORCINI

Porcini Sabayon, miso



SEA BUCKTHORN*



LEVITATE*

*Goat cheese, seasonal
fruit, balsamic,
hibiscus, gold, rose*



IT'S NOT AN ASHTRAY*

*Black garlic,
onion seed*



MRS BEAN*

*Bean curd,
pomegranate, egg,
apple, soy dressing*



BBQ

*Plantain, shishito
jam, grapefruit,
watercress, soy*



HE'S A FUN GUY*

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



CACAO 75

*Truffle, black beer
salted caramel,
textures of chocolate*



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.