
Valentine's Degustation

An Evening of Culinary Romance - 129 per person

- **Pacific Oyster**

Spicy Nuoc Cham | Tomato Oil | Dill Oil

- **Hiramasa Kingfish**

Citrus Shoyu | Tomato | Radish | Ash Oil | Chili Oil

- **Wagyu Intercostal**

Betel Leaf | Spicy Tamarind Miso | Ginger | Peanut | Negi Relish

- **Crispy Eggplant**

Shiro Miso | Spicy Furikake | Rice Puff | Chive

- **Murray Cod**

Leek Oyster Emulsion | Kohlrabi | Ikura | Tomato Oil

- **Grilled Lamb Rib**

Yuzu Miso | Negi Relish | Roasted Peanut | Ito togarashi

- **Skull Island King Prawn**

Spicy Fish Miso Butter | Shokupan | Candied Chili | Dill oil

- **Baked Cheese Cake**

Yuzu | Mascarpone | Berry

We will endeavour to accommodate your dietary needs.

However, we cannot guarantee a completely allergen-free dining experience.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.