

tippling



club

lunch

Pea & mint tart



Wagyu tartare taco, cumin ketchup, cotija



Potato terrine, bone marrow jelly, balsamic tonburi



Black lime sorbet, garlic oil, coconut



Hokkaido scallop ceviche, artichoke barigoule, chive



Foie gras cheesecake, blueberries, yoghurt, pine nut & walnut



John dory, caramelised celeriac, chestnut, fermented mushroom & thyme dashi



Shio koji aged beef, barley porridge, smoked ox tongue, nasturtium



Carbonated grapes



Dulcey namelaka, salted buckwheat, nashi pear, verjus



Petit fours

\$110++