



CHEFS MENU

MEAT

OLIVES

MARINATED IN HERB OIL

BREAD WITH SAFFRON AIOLI

WASABI CRACKER STEAK TARTARE

STEAK TARTARE • TRUFFLE • HONEY MUSTARD

SWEET CORN TEMPURA

SWEET CORN SPICES

HOISIN DUCK GYOZA

MINI WAGYU BURGER

PICKLED CUCUMBER • LITTLE GEM • KOREAN MAYO

MINI PARMESAN FRIES

CHIVES • TRUFFLE MAYO

MINI BLUEBERRY CHEESECAKE

BOURBON VANILLA ICE CREAM • CHOCOLATE

SEA

OLIVES

MARINATED IN HERB OIL

BREAD WITH SAFFRON AIOLI

WASABI CRACKER TUNA

TUNA TARTARE • SESAME • WASABI MAYO

WASABI SHRIMP GYOZA

GRAVAD LAX

WASABI CRISPS • DILL • PONZU • LEMON PEPPER

CHAMPAGNE PRAWNS

BLACK TIGER • GARLIC • LEMON

MINI PARMESAN FRIES

CHIVES • TRUFFLE MAYO

MINI BLUEBERRY CHEESECAKE

BOURBON VANILLA ICE CREAM • CHOCOLATE

VEGA

OLIVES

MARINATED IN HERB OIL

BREAD WITH SAFFRON AIOLI

EDAMAME SALTY

SWEET CORN TEMPURA

SWEET CORN SPICES

HOISIN VEGAN GYOZA

BURRATA

CHERRY TOMATOES • BASIL PESTO • BALSAMIC VINEGAR

GARLIC SPINACH

TRUFFLE OIL • CRISPY GARLIC

MINI PARMESAN FRIES

CHIVES • TRUFFLE MAYO

MINI BLUEBERRY CHEESECAKE

BOURBON VANILLA ICE CREAM • CHOCOLATE

OPTIONAL PAIRINGS

COCKTAIL PAIRING | +29.50 (FOUR)

WINE PAIRING | +27.50 (FOUR)

BEER PAIRING | +19.50 (FOUR)