

Vegan tasting menu

Heirloom tomato

with avocado and basil

Koshihikari stuffed zucchini flower

with tomatillos and garlic yogurt

Miso braised eggplant

with cashew gai lan and white soy

Roast king brown mushroom

with potato roesti, mustard and endive

Blood Orange sorbet

with sorrel and lemon

Strawberry

with black sesame and shiso

Six course 110

Wine pairing 89



Please note discounts and vouchers will not be applicable on the
tasting menu