

Vegetarian tasting menu

Asparagus

with buttermilk ricotta, garlic scape oil and puffed grains

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

Chocolate

with dulce de leche, buckwheat and cocoa nibs

Six course 110

Wine pairing 89



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