



# Acoustic Night

Garden pot, fire bread, herbs & spices, charcoal butter

## **BEEF TARTARE**

Sher wagyu, ground forest mushroom, crisp potato, egg yolk

## **HAMACHI**

Dill cured kingfish, pickled daikon radish, black bean, yuzu

## **TIGER PRAWN**

Lime, fermented pepper, garden basil, puffed rice

## **SALT BUSH LAMB**

Slow cooked rump, chimichurri, charred onion

or

## **BUTTERMILK CHICKEN**

Coal roasted breast, celeriac, barbecue oil, kombu

or

## **WILD TUNA**

Flame grilled, golden beets, curry leaf, koji butter

## **CHOCOLATE MOUSSE**

Organic Valrhona, honeycomb oats, raspberry olive oil

**175 PER PERSON**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*

