



Chef's Experience Menu

Hokkaido scallops, yuzu & pistachio

Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar

Slow roasted carrot and fetta tartlet, carraway & mountain marigold



Ocean trout sashimi, salsa macha & lime leaf ponzu



Tea smoked duck dumpling, sichuan & myoga



Flathead, laksa & soba noodles



Shimo 7+ sirloin, charred onion, tamarind & brown butter



Dessert bento

Beverage pairing 130pp – discover a curated journey of wine and sake.