



## Chef's Experience Menu

Hokkaido scallops, yuzu & pistachio  
Sweetcorn custard, katsuboshi, shokupan & oscietra caviar  
Slow roasted carrot and fetta tartlet, caraway & 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.*