



Chef's Experience Menu

Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar

Hokkaido scallops, yuzu & pistachio

Slow roasted carrot and fetta tartlet, carraway & mountain marigold



Ocean trout sashimi, salsa macha & lime leaf ponzu



Tea smoked duck dumpling, Sichuan & myoga



Glacier 51 toothfish, Laksa & somen noodles



Shimo 7+ sirloin, intercostal, black garlic & sorrel



Dessert Bento

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