



SIGNATURE WAGYU DEGUSTATION

SNACKS

Natural oyster, shallot mignonette (A)

Puffed beef tendon, miso mayo, pickled cucumber

White Sturgeon Caviar tartlet (I), Wagyu crème fraîche & chives

WAGYU STEAK TARTARE

black truffle & oyster emulsion (A), black garlic, saltbush

WAGYU RIB FINGERS

spring onion relish, shimeji, chilli ginger aioli

WAGYU SUKIYAKI

Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce

WAGYU DUO

Kumamoto Tenderloin A5

2GR Wagyu Karubi

green pepper harissa, pearl onion, grilled baby leek, red wine jus

DARK CHOCOLATE CRÉMEUX

spiced blood orange gel, cacao nib crumble, mulled wine sorbet

6 courses – 325 per guest

Menu available to order until 8.30pm only.



Wine Match

Standard 120 | Prestige 180 | Museum 540

Designed to be enjoyed by the whole table only.

Please inform your waiter of any allergies or dietary requirements upon ordering. We cannot guarantee to remove all traces of allergens, but we will always do our very best.