



SIGNATURE WAGYU DEGUSTATION

An artistic narrative of the prized Wagyu.

Six Courses - 325 per guest

Our menu is guided by the seasons. Today, it shines with the vibrant and fresh flavours of Summer



SNACKS

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Canadian scallop ceviche, pineapple, cucumber, curry leaf

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush

WAGYU KARUBI

compressed tomato, leek bread sauce, society garlic

WAGYU RIB FINGERS

romesco, chilli oil, parsley

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g

& Stone Axe, Tenderloin 100g,

zucchini flower, kombu carrot, red wine jus

MASCARPONE MOUSSE CHEESECAKE

olive crumble, cherry swirl, vanilla ice cream



Wine Match

Standard 120 | Prestige 200 | Museum 600

Sample Menu Only.

Menu is subject to change with seasonal produce and creative flair.

Please advise of dietary requirements upon booking and we will try our best to accommodate.