



SIGNATURE WAGYU DEGUSTATION

SNACKS

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

White Sturgeon Caviar tartlet, Wagyu tallow crème fraîche & chives

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush

WAGYU RIB FINGERS

red harissa, fennel, rosemary flower

WAGYU SUKIYAKI

Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce

WAGYU DUO

Kumamoto Tenderloin A5

2GR Wagyu Short Rib 9+

citrus carrot, cavolo nero, pearl onion, black truffle jus gras

DARK CHOCOLATE CRÉMEUX

spiced blood orange gel, cacao nib, freeze dried cherry, red wine sorbet

6 courses – 325 per guest



Wine Match

Standard 120 | Prestige 200 | Museum 600

Menu available to order until 8.45pm,

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.