

Menu

By Chef Stephan Zoisl

Appetizer

*Short Seared Yellowfin Tuna
Ginger Clouds, Marinated Tomatoes and Oyster Leaves*

Soup

*Double Boiled Duck Consommé
Soft Boiled Smoked Quail Eggs, Duck Breast, Edamame, Braised Brown Enoki*

Main

*Cod Fish in Squid Ink Wrap
Potato Textures, Char Grilled Capsicum
Saffron, Squid ink crumble, Chlorophyll*

OR

*Black Angus Beef
Seasonal Mushroom, Nasturtium Leaves and Port Wine Jus*

Dessert

Chocolate in Five Percentage and Textures
