



C U L T U R E D I N I N G

RESTAURANT

Kingfish croquette, sweet potato, fish mayo, scampi oil

Confit potato beef tartare, capers

Bread of the day

Tasmanian raw scallops, pickled daykon and carrots, oyster snow

Tuna, naam jin sauce, lacto-fermented plumb

Onion texture

Beef carpaccio 2.0, fermented garlic chives, shaved dry beef

Leaf mille-feuille, fermented garlic

Sea urchin

Ricotta and spinach gnudi, dashi broth

Quail in 2 service

Parsnip soup

Coconut and passion fruit