



CURATE'S TASTING MENU

AMUSE BOUCHE

FOIE GRAS PATE
SANSHO PEPPER/SEABUCKTHORN JELLY

EGG SOUFFLÉ
SALSA VERDE/KALUGA QUEEN CAVIAR

MALT GLAZED HOKKAIDO SCALLOP
FERMENTED WHITE CABBAGE/PORK TERRINE/PARSLEY OIL

PAN-SEARED PIKE PERCH
SMOKED BEURRE BLANC/LE PUY LENTILS/PIKE ROE

ALMDUDLER SODA

KUROBUTA PORK LOIN AND BELLY
CHORIZO FUMET/ZUCCHINI

OR

MIYAZAKI WAGYU A4
SIRLOIN / CHEEK
(additional charge of \$55)

SNICKERS
PEANUTS/DULCE

PETIT FOUR

6-Course \$158

Wine Pairing at \$128

4-Course (excluding Scallop & Pike Perch) \$128

3-Course (excluding Scallop, Pike Perch & Egg Soufflé) \$98