



WINE PAIRING DINNER MENU

5 COURSES \$688/ person

(small bite + starter + soup + 2nd main + dessert)

6 COURSES \$788/ person

(small bite + starter + soup + 1st main + 2nd main + dessert)

Savour each dish with our curated wine pairing:
\$168 for 3 glasses / \$198 for 4 glasses

SMALL BITE

Hokkaido Shiraoi

Wagyu Bresaola, Charcoal Puff,
Miso Cauliflower Purée & Toasted Sesame

Vignerons de Buxy Bourgogne Chardonnay, Burgundy | France

STARTER

Kampachi Tartare

Salmon Roe with Lemon Gel & Coriander Cress

Wairau River, Sauvignon Blanc, Marlborough | New Zealand

+150 Extra course A5 Wagyu Beef Sashimi served with Kyushu Soy & Wasabi

SOUP

Clear Consommé

Wagyu Bouillon, Black Truffle Pearls

1st MAIN (choose one)

Ebi Kushi

Horseradish Cream, Ebi Mayonnaise,
Bubuarare, Purple Shiso

Pikes Hills & Valleys Riesling,
Clare Valley | Australia

Gyu Kushi

Japanese Karashi Mustard Miso with
Furikake & Oba Chiffonade

Aimery, Cabernet Sauvignon, Pays d'Oc IGP | France

A5 Wagyu Beef Sukiyaki

Japanese A5 Wagyu Sirloin, Thin-sliced, Grilled
Lotus Root, Free Range Egg with Spicy Tarte Sauce
+\$150

2nd MAIN (choose one)

Lobster Tail

Grilled Maine Lobster Tail, Vegetable Trio with
Lemon Beurre Blanc & Sorrel Leaf

La Chablisienne Pas Si Petit Petit Chablis | France

Wagyu Ichibo

A5 Wagyu Rump Cap with Potato Fondant,
Confit Shallots & Demi-glace

Upgrade to Japanese A5 Tenderloin Steak +\$150

Tscharke Shiraz, Barossa Valley | Australia

DESSERTS (choose one)

Charred Pavlova

Italian Meringue with Passion Fruit Sorbet,
Mango Coulis & Toasted Marshmallow

Chocolate Crémeux

Dark Chocolate Ganache, Caramelized Hazelnuts,
Honeycomb Crunch & Smoked Sea Salt

Subject to 10% service charge

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