



5 course tasting menu 370
+ beverage pairing 690

Tuna tartare cone

2014 Vino n8 riserva frizzante pinot noir + chardonnay

Snapper carpaccio – fern – shallot – kemangi

Vodka – sweet vermouth – calamansi preserve – verbena

Crab lasagna – soft herbs – ginger emulsion

2016 Molly dooker verdelho

Barramundi – calamari – mushroom – bone sauce

2016 Desciendes de j palacios petalos mencia

Passion fruit soufflé – Chantilly cream – passion fruit sauce

Raw acacia honey mead

Tasting menu to be enjoyed by the entire table

All prices + 10% tax and 7% service charge