

ADRIFT

By Chef David Myers

FOOD

Grilled Sourdough 6

whipped bone marrow

Grilled Maitake Mushroom 18

shishito pepper, cured yolk, superior sauce (V)

Wagyu Tartare 24

onion, tapioca crisp, sesame seed

Kingfish Sashimi 20

burnt orange, fennel, wasabi

King Crab 22

avocado, baby gem, macadamia nut

Wagyu Cheeseburger 28

tomato jam, jalapeño, fries

Barramundi 40

miso, asparagus salsa, fish bone sauce

Braised Ox Cheek 40

parsley purée, shaved kohlrabi, coriander seed

Chicken 38

corn, buckwheat, fennel seed

Rump Cap mb5+ 42

morning glory, pickled shiitake, ponzu

Uni Ramen 32

wasabi, quinoa furikake, soy pickled egg

Butternut Squash Ribbons 28

goat's curd, raddichio, smoked walnut

Roasted Baby Carrot 14

pumpkin seed gremolata (V)

Witlof 12

pickled lemon, burrata, parsley (V)

Slow Roast Onion 12

macadamia, smoked apple (V)

Baby Gem Lettuce 11

sunflower seed, pickled onion, gruyère (V)

DESSERT

Sour Cream 15

whisky zabaglione, cottage cheese
ice cream

Chocolate & Olive Oil Delice 15

toasted hay, smoked milk

Sweet Corn Mousse 15

salted honey, roast peanuts

Coffee Financier 15

fermented plum, sourdough
ice cream

Ice Cream Mochi 13

umeboshi, white sesame,
spiced chocolate