

SPRING

Cadence defines the rhythm and sequence of actions.
It means balance, rhythmic flow, the measure
of beat of movement.

All winter long, we patiently waited for spring to bring March winds
and April showers. The warmer weather brings
budding trees and colorful flowers. Spring inspires the blossoming
of creativity. A refreshing vibrancy of flavors
and a spirited adventure through our new journey.

This season, we invite you to explore Chef Dan Bark's
spring inspired personal experiences through a 15-course tasting
menu. Your Cadence culinary journey composed
with its rhythm echoing the past memories.

We wish you a wonderful and memorable evening.

:CADENCE
by Dan Bark

BRITTANY OYSTER
blueberry | lavender | guava

BIRTH
dashi | kelp | ikura

CHIPS
prawn butter | potato | finger lime

SPRING SLUSH
tomato | celery | aloe vera

BLUE MUSSELS
greek yogurt | gazpacho | bread rock

CAVIAR
sunchoke | leek | hazelnut

TRUFFLE
red shrimp | parmesan | balsamic

TASMANIAN SALMON
beet root | asparagus | apple

ENGLISH PEA
melon | prosciutto | lemon

DUCK A L'ORANGE
foie gras | red cabbage | fennel

CHILDHOOD
pork belly | ssamjang sauce | kimchi

WAGYU BEEF
coconut | black sesame | yuzu

SPLASH

STRAWBERRY
mochi | nasturtium | toasted rice

DARK CHOCOLATE
carrot | cardamom | passion fruit

4,800++