



**MLA EVENT
27 MAY 2022**

DINNER SET MENU

HAMACHI TARTARE

Avocado | yuzu kosho | trout roe



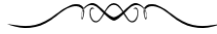
SEARED POMMERY & ROSEMARY WAGYU FLANK 7+,

Wilted spinach & garlic | Honey roasted red pepper coulis | Micros coriander | peas
Mascarpone and garlic Cassava | Chimmicuri



8 HRS SLOW BRAISED BLACK ANGUS BEEF SHANK

Onion Balsamic thyme | Smoked salt foie gras | Baked Burned Carrot | Courgette & leeks.



GRILLED WAGYU 5+ SIRLOIN,

Grilled Oyster Mushroom | Aromatic herbs | Four cheese tortellini | Sambuca
Fennel & Leeks cream



VANILLA BLANC

Strawberry consommé | vanilla flexi panna cotta | Shiso gelee