



Sour bread – sour garlic - miso - butter

Kojified trout - yuzu

Pineapple – sansho - kaffir lime

Hafod - croustade – onions – truffle

Cauliflower – nori – lobster hot sauce

Truffle chawanmushi – shiitake – smoked eel – goose liver - ikura

Shizuoka fruit tomato – guanciale – tomato dashi - lobster

Halibut – sansho butter – tempura - sudachi

Carabineros prawn - smoked egg yolk – roast chicken

Cornish monkfish – miso vin blanc – walnut butter - kombu caviar

Isle of Skye scallop – tigers milk - lime

Salt aged cull ewe ‘ma-la’ – mint salad

A5 ‘sukiyaki’ – kampot pepper – goose liver fat

Iberico pork – ‘katsu’

Nashi pear – yuzu

Fig – mascarpone – balsamico

Honey mango - coconut - jasmine rice koji – kaffir lime

*Please note – this menu changes every service, due to the nature of the dining experience and continual development of the dishes.*