



Valentine's Day 2019

14.02.19

"FOREST BY THE SEA"

Inspired by the romance of the winter forest as it cascades down to the sea below. Abalone nestled in the rocks are bashed and battered by the cold harsh waves. Wild Salmon swims from the cold ocean upstream in the river rapids through the forest. Divers plunge deep into the sea to find the wild scallops below. Guinea fowl hens forage in the forest for seeds and nuts. Wagyu cattle graze on the forest edge on grains and wild grass. Wild edible flowers flourish in the moist foliage of the winter forest.

AMUSE BOUCHE

Abalone a la plancha | Foie Gras | Forest berries | Morel sauce

Beetroot cured salmon | Pickled heirloom beetroot | Beetroot chips | Chive crème fraiche

Scallop "pappardelle" | Ama Ebi (sweet Japanese shrimp) | Prawn broth

Butternut squash "ravioli" stuffed with guinea fowl confit | Spicy butternut squash puree
Roast guinea fowl breast | seeds and nuts

Wagyu beef tasting grilled over Juniper branches
Can you and your partner identify these four cuts of wagyu?
Served with condiments and salts

Butterfly pea flower blanc mange | Shiso lime custard | Mint opaline |
Wild edible flowers and herbs

**Please let us know if you have any special dietary requirements*