

Select one main course and two additional items from the starter and/or dessert sections  
75/person

-----Starters-----

**Roasted onion "steak"** (vegetarian)

Paneer "chorizo", brie fonduta, vegan demi-glacé

**Hamachi mi cuit, tataki-style**

Orange leche de tigre, cucumbers, radishes, winter citrus

**Lemongrass-basil shrimp**

Lime-coconut soubise, gochujang aioli, sesame, fennel dust

**Couch potato** (vegetarian)

Roasted delicata squash stuffed with smoked sweet potato mash, pear yogurt, pistachio dukkah

**"Miso soup"** (vegetarian, gelatin-free by request)

Wild mushroom panna cotta, sunchokes, soy crouton

**Samurai caesar salad** (vegetarian by request)

Frisée, anchovy tartare, furikake, miso-parmesan dressing

**Wild mushroom tart** (vegetarian)

Gruyere, goat cheese cream, coffee-balsamic glaze

-----Main Courses-----

**Kuro White Label wagyu strip loin (\$7 supplement)**

Cider radishes, eggplant vierge, confit onions and king oyster mushrooms

**Braised beef cheeks massaman**

Crispy marble potatoes, peanuts, watercress, nuoc cham, kale

**Roasted local black cod**

Almond gremolata butter beans, anise, spring squash, jalapeño cream

**Lemon-dill cured salmon**

Soy-braised burdock root, baby carrots, spring fennel essence

**Garnet yam and beet galouti** (vegetarian)

Yam and paneer causa, makhani sauce, cilantro ghee rice

**Charred arrowhead cabbage** (vegetarian)

Achari carrot essence, mint yogurt, walnut sambol

-----Desserts-----

**Mango-lime cheesecake**

Mango cheesecake, cake brûlée, lime meringue, pickled blueberries,

**Malted chocolate "kulfi" redux**

Frozen dark ganache, mint pound cake, mint cream, macadamia crumble