



8 COURSE DEGUSTATION SET

Amuse-Bouche

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Tuna Salsa with Prawn Crackers

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Chilli Crab

(Crabcake with Chilli Crab Sauce)

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Burrata Cheese

(Beetroot Gazpacho, Pesto & Crispy Parma Ham)

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Sakura Ebi Capellini

(Shio Kombu, Sakura Ebi in White Wine Sauce, Dehydrated Sakura Ebi)

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Spanish Octopus

(Chickpea Puree & Paprika Mayonnaise)

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NZ Grass fed Black Angus Tenderloin Steak

(Cauliflower Puree & Seasonal Vegetables)

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Spicurean Tiramisu

(Marscarpone Mousse, Liquor & Coffee Soaked Savoiardi & Roasted Almond Flakes)

Price Per Pax \$98+

All prices are subjected to 10% service charge