

SATURDAY, 18 APRIL 2026

TUNA, COCONUT, LIME LEAF

Akami and otoro, dressed in coconut cream and spices,
finished with coconut water & kafir lime leaf snow

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MELON, 5J, COLD PRESSED OLIVE OIL

Cantelope, watermelon, honey dew, clarified melon juice,
5j ham & olive oil

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PATAGONIAN TOOTHFISH, ROASTED KOMBU, DILL

Steamed toothfish, roasted kombu cream and dill oil,
tapioca cracker & sea cucumber chicharon

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QUAIL, MOREL MUSHROOM, MOLE

Roasted quail breast, stuffed quail leg & sunchoke purée

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LAMB LOIN, WATERCRESS, CAULIFLOWER

Roasted cauliflower and tahini puree, raw cauliflower,
purée of watercress & spinach

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WAGYU, BEETROOT, FERMENTS

Wagyu striploin, beetroot fondant,
smoked beetroot purée & fermented root vegetable paste

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LYCHEE, NATA DE COCO, BLOOD ORANGE

Lychee sorbet paired with a blood orange diplomat & nata de coco

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CHOCOLATE WHISKY, TOAST

Caramelized white chocolate, whisky diplomat, toasted brioche & raisins

\$1,588