

# FESTIVE OMAKASE

In Japanese, the word Omakase means "to trust."

Trust our chef to lead your culinary journey.

Oyster, champagne, lovage

98

Grilled Sourdough, miso butter

Heirloom Tomato, buttermilk, shiso

Kampachi, jalapeño, baby gem lettuce, sake, mirin

Woodfired Prawn, head sauce, lardo

Sea Barramundi, pickled lemon, beans, wasabi

Rump Cap mb5+, Queensland, radicchio, pickled onion, sesame

Vanilla Pannacotta, spiced pear

Oyster, champagne, lovage

128

Grilled Sourdough, miso butter

Wagyu Tartare, caviar, black garlic brioche

Heirloom Tomato, buttermilk, shiso

Scallops, kohlrabi, wasabi, sunflower

King Crab Chawanmushi, szechuan, garden herbs

Slipper Lobster, cauliflower, hazelnut

Short Rib, leek, potato, miso

Chocolate, coconut, passionfruit

Oyster, champagne, lovage

148

Grilled Sourdough, miso butter

Wagyu Tartare, caviar, black garlic brioche

Big Eye Tuna, fried panko, lemon thyme

Heirloom Tomato, buttermilk, shiso

Snapper, daikon, lemongrass

Kohlrabi, rocket, pine nut, urchin roe

King Crab Chawanmushi, szechuan, garden herbs

Scampi, macadamia, celery, quinoa

Iberico Pork Loin, fennel, burnt apple

Wagyu Striploin, onion, mustard, soy

Chestnut, cinnamon, red dates

BEVERAGE PAIRING

Starting at 72.

# ADRIFT

By Chef David Myers