

Happy Birthday

CHEF
Hemant

CANAPÉS

Spanner crab, mini blini, German turnip (DF)

Wagyu beef, agave, pistachio, black fig balsamic (GF, DF)

Compressed watermelon, tomato caviar, almond feta, chervil
(VEGAN)

Entrée:

Hand dived scallops, togarashi mango, ikura, sea spray, kohlrabi
(DF)

Mains:

Wagyu beef eye fillet, king brown mushrooms, crispy lotus roots,
petit carrots, land seaweed (DF, GF)

OR

Olive oil kingfish, white fungus, asparagus, nasturtium, salsa
verde, crispy capers (DF, GF)

Sides:

Corella pears, rockets, figs, serano, pecorino, red vein sorrel,
pomegranate dressing (Veg, GF)

Hasselback potatoes, pickled artichoke butter, chives (Veg, GF)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences