



26-27 SUMMER SEASON MENU

DESIGNED TO BE SHARED AND ENJOYED TOGETHER. ALL DISHES BELOW ARE INCLUDED AND SERVED TO THE CENTRE OF THE TABLE. PLATES ARRIVE AS THEY ARE PREPARED, RATHER THAN IN COURSES, SO THEY WILL NOT ALL ARRIVE AT ONCE.

TUNA YUKHOE BITES

RAW BLUEFIN TUNA, TOBIKO, CUCUMBER,
KOREAN TARTARE SAUCE AND CORIANDER
IN A CRISP PRAWN CRACKER

SALMON TATAKI

RARE SALMON, PICKLED GINGER,
PONZU, WASABI MAYONNAISE AND
FRESH HERBS

THAI GREEN MUSSELS

NEW ZEALAND GREEN-LIPPED MUSSELS IN
A THAI GREEN COCONUT CURRY SAUCE

PĀUA DUMPLINGS

WHITE WINE BEURRE BLANC, CHILLI
OIL AND TRUFFLE

BEEF TATAKI

SEARED BEEF ON CUCUMBER, RED
ONION AND TRUFFLE PONZU

PAN-SEARED SCALLOPS

MISO BUTTER, NORI CRISPS AND
WASABI CUSTARD

SESAME-ROASTED BROCCOLINI

ROASTED BROCCOLINI FINISHED WITH
SESAME

GREEN SALAD

FRESH LEAVES, CUCUMBER AND
AVOCADO WITH A DIJON MUSTARD
AND HERB DRESSING

Please advise our team of any allergies or dietary requirements.