

CHEF'S TABLE

EXPERIENCE



MENU

1ST COURSE

EGGS ON EGG

Soft Boiled Farm Egg, Shallot, Chive, Lemon Whipped Cream, Caviar, Toast Points

2ND COURSE

OF FLESH AND BONE

Wagyu Filet, Roasted Marrow, Anchovy, Shallot, Cornichon, Capers,
Roasted Wild Mushroom, Quail Egg

3RD COURSE

HARMONY IN THE TIDE

Seared Dry Diver Scallop, Fried Spinach, Local Sweet Corn, Crispy Pancetta,
Heavy Cream, Parmesan, Fried Leek Garnish

4TH COURSE

A SONG OF SEA AND CITRUS

Sashimi Chilean Seabass, Aji Amarillo, Citrus, Red Chili, Sweet Potato Coconut Puree,
Cilantro Mint Oil, Tostone

5TH COURSE

OF LAND AND SEA

Whole Roasted A5 Wagyu Tenderloin, Butter Poached Lobster, Parsnip Puree, Madeira Veal Demi Glace

6TH COURSE

OPULENT ENDING

Puff Pastry Cup, Frangelico Mascarpone Custard, Fresh Berries, Dark Chocolate Espresso Bean,
24k Gold Flake