

**SOMMdegustation**

**Red Sea Urchin "French Toast" ( 6 - Course Only)**

**Foie Gras Creme Brulée with Seabuckthorn, Kinome & Brioche**

**Ocean Trout with Poached White Asparagus,  
Fruit Tomato Confit, Tarragon & Choron Sauce ( 6 - Course Only)**

**Or**

**Boston Lobster Confit with Pointed Cabbage,  
Lemon Roasted Apricot, Yellow Wine & Brown Butter Sauce  
Supplement \$200**

**Grilled Octopus  
with Fermented Bell Pepper & Sichuan Pepper Romanesco,  
Caramelized White Onion & Watermelon**

**BBQ Quail with Green Pea, Bulgur, Watercress,  
Sansho Pepper, Amalfi Lemon and Ricotta Cheese**

**Or**

**Snake River Farm 'Gold' Wagyu Beef Rump Cap  
with Puree of Broccolini & Yuzu Kosho, Charred Maitake  
& Myoga Gastrique Beef Jus  
Supplement \$208**

**Matcha 'Tiramisu'**

**Or**

**Aiwan Mango & Passion Fruit Tart with Yuzushu Sorbet**

**4 - Course Menu at \$898 per person**

South African Wine Pairing 3XGlass (125ml per wine)  
Add \$580 per person

Sake Pairing 4XGlass (90ml per wine)  
Add \$600 per person

**6 - Course Menu at \$1198 per person**

South African Wine Pairing 5XGlass (100ml per wine)  
Add \$780 per person

Sake Pairing 6XGlass (90ml per wine)  
Add \$850 per person

Sommelier Battle Wine Pairing Add \$1,000 per person  
Including 3X2 Glass (75ml per wine)