



THE FULL EXPERIENCE 100.00

RAW BASS

NAM JIM | PURPLE YAM | THAI BASIL

NOT TACOS

SHORT RIB MASSAMAN | BEEF FAT ROTI
RIBEYE | NAM TOK | PURPLE CORN TOSTADA

SECRETO IBERICO

TAMARIND JAEW

KOHLRABI

CANDIED TOMATO | PEANUT

TOM KA

CORN-FED CHICKEN | COCONUT | GALANGAL | SHIMEJI

CHICKEN FAT RICE

CORIANDER ROOT | CHICKEN SKIN

TUBER SATAY

FENUGREEK | WILD GARLIC | PUMPKIN SEED

YELLOW CURRY

MONKFISH | SCALLOP DUMPLING | LANGOUSTINE

GALBI

ANGUS X HEREFORD | RED CURRY

YAM TAKRAI

STRAWBERRY | GRAPEFRUIT | LEMONGRASS

AGED GOOSMARGH DUCK

APPLE AUBERGINE | PHAT PHET JUS

PAVLOVA

BUTTERFLY PEA FLOWER | PASSION FRUIT | CALAMANSI

IT WAS ONLY A DREAM

CARAMELISED COCONUT | MANGO | RICE PRALINE

THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE DEPENDING ON AVAILABILITY OF LOCAL PRODUCE AT THE TIME OF YOUR EXPERIENCE. WE DO NOT CATER FOR ALLERGIES OR PERSONAL DISLIKES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL OF WHICH 100% WILL BE EVENLY SHARED AMONGST ALL TEAM MEMBERS WHO CONTRIBUTED TOWARDS YOUR EXPERIENCE.

KAGOSHIMA WAGYU 30.00

KAGOSHIMA WAGYU SIRLOIN

BEETROOT GAO LAO | CHARRED GREENS | YELLOW BEAN | YEAST

SPECTACULARLY MARBLED, THIS IS THE MOST TENDER, COMPLEX AND RICHEST OF ALL JAPANESE BEEF.

FROM THE SOUTHERN ISLAND OF KYUSHU, MAINLY FROM KAGOSHIMA PREFECTURE, THESE ANIMALS ARE FINISHED ON A MIXTURE OF GRASS, RICE STRAW AND WHOLE CROP SILAGE FOR 600 DAYS.

KAGOSHIMA WAGYU IS THE CURRENT WINNER OF THE JAPANESE WAGYU OLYMPICS. IT IS THE BEST OF THE BEST.

DUE TO THE RARITY OF THIS PRODUCE THIS DISH MAY SELL OUT ON ANY GIVEN DAY. TO AVOID UNNECESSARY WASTE WE MAY ONLY BE ABLE TO PROVIDE THIS SUPPLEMENT DISH TO THE WHOLE TABLE OR IN GROUPS OF TWO DUE TO THE COOKING PROCESS.