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DISCOVERY 50.00

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

YELLOW CURRY
MONKFISH | SCALLOP DUMPLING

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 AVAILIBILITY 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 PREFEC TURE, 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.