

# AUTUMN DELIGHTS

Delightful 12 course Tasting Menu 145.<sup>00</sup> pp

Set the tone with a glass of Moët & Chandon Brut Imperial NV on arrival for 28.<sup>50</sup> pp

## ON ARRIVAL [with upgrade only]

The perfect way to start your Autumn Delights menu is with a glass of Moët & Chandon Brut Imperial NV

## FLAMING NUMBER ONE SPECIAL

fire balls crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze

## A TANTALISING TASTING PLATE

### WAGYU TATAKI

seared and chilled topped with bush herbs and soy onion dressing

### SEAFOOD POKE

Hawaiian style freshly marinated sashimi cubes in poke sauce with shallots and roasted garlic topped with alfalfa sprouts

### YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles

## GOATS CHEESE WITH YUZU JAM

fingers of Wattle Valley goats cheese, served with yuzu jam

## HOKKAIDO HORENSO

pan seared Hokkaido scallops finished in a puree of Japanese spinach and sesame and sour cream reduction, flamed for a gratin finish

## FLAMED JALAPENO SALMON TATAKI

thinly sliced salmon served with yuzu jalapeno dressing topped with salmon caviar and fresh jalapenos

## ALASKAN CRAB

grilled to highlight the sweetness, served with fresh lime

## KOBE'S MISO SOUP

house made dashi with our own blend of red and white miso to create the perfect umami flavour to cleanse and prepare the palate for the next courses

## MUSHROOM MEDLEY [V]

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

## SLIPPER LOBSTER HOT ROCK

sweet slipper lobster meat served with garlic seaweed butter, ponzu and motoyaki sauce

## STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint