



PERFECT FOR TWO (Menu price is for 2 people)

695.⁰⁰

This menu is specifically designed for couples, with an array of flavourful dishes made for sharing.

Let our chefs take you on a journey that will create memories
and benchmarks for your future dining adventures.

Poke Cups

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup
on a pillow of goat cheese with yuzu jam and honeyed lotus root

Flaming no 1 special

fired balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our
secret sauce, topped with bittersweet soy glaze and Tobico orange caviar

Foie gras

poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom,
asparagus and nomono sauce, with shaved Spanish black truffle and a touch of gold

Horenso scallops

2 Hokkaido scallops seared and topped with spinach, sesame sour cream reduction

Patagonian toothfish salad

this succulent fish, called the 'Wagyu of the sea', is steamed in butter and wine. Flame-finished
with Saikyo yaki miso baste and served on fresh greens with radish, red onion, and soy dressing

Whole lobster in seaweed butter

a whole NT rock lobster to share - broiled with white wine and finished in garlic seaweed butter
served with a sauté of zucchini, capsicum, shimeji,
and shitake mushrooms in garlic sesame oil

Yuzu lemon sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A duo of JAPANESE WAGYU 5 and AUSTRALIAN FULL-BLOOD WAGYU AA9+

all Wagyu is cooked MEDIUM RARE unless you request differently!

150 gm JAPANESE GRADE 5 regarded as the BEST WAGYU IN THE WORLD
with 150gm FULL-BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+,
served with mushrooms, pumpkin and capsicum

Garlic or steamed rice Red and white miso soup

Crepe les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, with triple
sec steeped seasonal fruits, flambeed with grand marnier, served with vanilla bean ice cream,
drizzled with chocolate

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)