



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.

**Ceviche of pearl meat**

*Paspaley pearl meat ceviche, marinated in yuzu juice and finger lime, with honey butter and black sesame lotus root*

**Flaming Number One Special**

*Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce*

**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*

**Slow roasted abalone**

*Farmed Kangaroo Island baby green lip abalone seared with olive oil and butter, sliced and flavoured with garlic mirin, soy, topped with parsley, shallots & chives, served in the shell*

**Selections from the sea to share**

*2 extra-large US king prawns, 4 Hokkaido scallops cooked to perfection, served with lemon*

**Patagonian toothfish**

*This succulent fish is flame finished with a saikyo yaki miso baste and finger lime dressing*

**Western Australia rock lobster to share**

*Your choice of sesame mornay sauce or broiled with wine, butter, and garlic*

*New season whole WA rock lobster (approx 600gm), served with grilled asparagus and baby spinach and lemon*

**Yuzu sorbet**

*Aromatic yuzu lemon sorbet to cleanse the palate*

**Duo OF JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA9+ to share**

**All wagyu is cooked MEDIUM RARE unless you request differently!**

**150 gm IMPORTED JAPANESE WAGYU GRADE 5, REGARDED AS THE BEST WAGYU IN THE WORLD.** paired with

**150gm AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+,**

*served with mushrooms, pumpkin asparagus spears and capsicum hearts*

**Red and white miso soup  
with garlic and seaweed butter rice**

**Crepe les fruits**

*Butter seared banana wrapped in a Sapporo beer crepe drizzled in orange sauce, with Triple Sec steeped seasonal fruits, flambéed with Grand Marnier, served with vanilla bean ice cream, drizzled with chocolate sauce and a box of ganache handmade chocolates*