

# Chef's Tasting Menus

Minimum 2 people

Our Chef's Tasting menus are tailored to Cover different section of the kitchen, ingredients and cooking technique. Each dish on the menu are exquisite and carefully selected by our chef to ensure a delightful experience for our guests.

## Chef 's Tasting Menu I Vegetarian

### Spicy Edamame

Spicy Bean

### Lychee Ceviche

Ceviche sauce

### Vegetable Taco

Mexican chilli

### Vegetable Gyoza

Sweet Potato, Ponzu

### Papa-A-La-Huncaina

Potato with cheese sauce

### Broccoli

Huacatay

### Steamed Rice

### Vegan Roll

Carrot, Mushroom, Cucumber,  
Courgette, Sesame Oil

### Chef Choice Dessert

**55.00 Per Person**

## Chef 's Tasting Menu II

### Edamame

Maldon sea salt

### Mixed Sea Food Ceviche

Ceviche sauce

### Tuna Taco

Yuzu Emulsion

### Grilled Salmon

Teriyaki

### Beef Fillet

Yuzu, Aji Amarillo, Shimeji

### Broccoli

Huacatay

### Yuzu Mash

### Spicy Tuna Maki

Spicy miso, Spring onion

### Chef Choice Dessert

**70.00 Per Person**

## Chef 's Tasting Menu III

### Padron Peppers

Den miso, sesame seed

### Tuna Tataki

Ponzu, Truffle oil

### Wagyu Taco

Yakiniku Sauce

### Black Cod

Orange Miso

### Wagyu Sirloin

Aji Panca, Anticucho Gravy

### Chunky Casava Fries

Japanese Mayo

### Vegetarian Udon Noodles

Sweet soy

### Spicy Tuna Maki

Spicy miso, Spring onion

### Chef Choice Dessert

**90.00 Per Person**