



CHRISTMAS EVE DINNER



CAVIAR

toyama buri, N25 kaluga caviar, cauliflower



HAIRY CRAB

hokkaido kegani, daikon, champagne



BLACK TRUFFLE

perigord black winter truffle, foie gras, 25 year mirin



FOWL

bresse guinea fowl, bacon, eringi



LAMB

aotearoa lamb saddle, celeriac, rice wara



MELON

amane melon, toulouse violette



CHOCOLATE

cherry chocolate, nashi pear, gavotte



ALCOHOL SALES AND CONSUMPTION CANNOT GO BEYOND 10:30PM (BY LAW)



CHEF OWNER: EMMANUEL STROOBANT
HEAD CHEF: STEVE LANCASTER