

RESTAURANT WEEK

SUMMER 2026 - 2 COURSE \$ 6 0 - 3 COURSE \$ 7 8

CORN SOUP
chilled corn soup, roasted corn

PACCHERI
basil, charred tomato

DUO OF SALMON
atlantic salmon, wasabi, sorrel, cucumber

PRAWN SALAD
argentine red prawns, gem lettuce, biquinho pepper

BRAISED CHICKEN
polenta basques, chicken jus

BLACK BASS
grilled gai lan, turnip, pickled rhubarb, wild leek pistou

PROFITEROLES
vanilla ice cream, salted caramel, chocolate sauce

COOKIE PLATE
chamonix, vanilla and chocolate swirl, peach and verbena

EXECUTIVE CHEF Will Nacev

EXECUTIVE PASTRY CHEF Yohko Ogata