

INAUGURATION DINNER, 1 OCTOBER 2024**Amuse**

Seaweed cracker, wasabi Japanese mayo, aubergine caviar, matcha beet powder, soft herbs (vg)

Starter

Leek mosaic, yuzu gel, nasturtium, garlic chives with salted cucumber gazpacho (vg)

Slow roasted aubergine, white bean puree, charred shallots, tamarind sauce and coriander (vg)

Salmon and cod teriyaki mosaic, yuzu gel, nasturtium, garlic chives with salted cucumber gazpacho

Main

Miso oyster mushroom, sesame tempura enoki, katsu sauce, crispy tofu (vg)

Tempura courgette flower, cucumber ponzu, charred sugar snap (vg)

Japanese cream stew with shitake, broccoli, carrot and mushroom dashi with koji rice (v)

Beef fillet, five spice cheek, black garlic mash, charred asparagus and crispy cacklebean egg

Dessert

Vegan Duo | Yuzu lemon curd, black sesame tart, passionfruit sauce; Mango 'cheesecake', ginger oat crumble, lime sorbet (vegan)

Trio | Caramelised star anise apple terrine, miso parfait, poppy seed tuile; Yuzu lemon curd, black sesame tart, passionfruit sauce; Mango 'cheesecake', ginger oat crumble, lime sorbet (contains dairy)

Drinks

White wine: Thomas Stopfer, Grüner Veltliner Vom Loss, Wagram 2022

Vegan white wine: S A Prum Essence, Riesling, Feinherb 2023 (available on request, please ask your server)

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Red wine: Egri Korona Borház Bikavér, Eger 2019 (**vegan**)

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Dessert: Camilo Castilla Goya Clasico Moscatel NV

Vegan option: Maison Sichel Sauternes AOC, Sauternes 2022 (available on request, please ask your server)

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Tea and Coffee