TERO

Unconventional Omakase

Hosted by TERO
Wednesday, November 25th

Snack to start

Cauliflower and ikura tart
Mussel, and cured beef

Menu

Dried Fruits
Gremolata, dukkha, crisp sourdough

Tomato Ponzu
Otoro, anchovies' aioli, myoga

Confit Sardine & Tomato Tart
Yuzu, sweet alyssum

Maranggi
Langoustine, mango matah, coconut crustacean cream

Dolma
Kagoshima beef, Burghul, smoked yogurt

Scallop & Botan Ebi
Grill in banana leaf, chili garlic glaze, sea grape, borage cress

Kamias
Chilean seabass, beurblanc, Kamias Jam

Wagyu Kurma & Fresh Herbs
Black Garlic Sambal, pickle shallots, vadouvan rice crispy

Kueh Sapit
Coconut kaya Jam, coconut biscuit, crispy barley

LOWE

LOWE

Hosted by LOWE
Wednesday, December 2nd

Snack to start

Our woodfired sesame bread
Burnt aubergine dip, seaweed za'atar

Menu

Dried Fruits
Gremolata, dukkha, crisp sourdough

Tomato Ponzu
Otoro, anchovies' aioli, myoga

Confit Sardine & Tomato Tart
Yuzu, sweet alyssum

Maranggi
Langoustine, mango matah, coconut crustacean cream

Dolma
Kagoshima beef, Burghul, smoked yogurt

Scallop & Botan Ebi
Grill in banana leaf, chili garlic glaze, sea grape, borage cress

Kamias
Chilean seabass, beurblanc, Kamias Jam

Wagyu Kurma & Fresh Herbs
Black Garlic Sambal, pickle shallots, vadouvan rice crispy

Potato Skin Ice Cream
Miso butterscotch, sesame seed custard

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