The Supper Club

OMAKASE EDITION

AMUSE

OYSTERS, CITRUS PONZU, ANGEL HAIR CHILLI, CRISPY GARLIC, SHALLOTS & YUZU PEARLS

PAIRED WITH THE **SHISO COOLER**

HAKU JAPANESE VODKA, YUZU, GINGER, HONEY, SHISO

TO SHARE

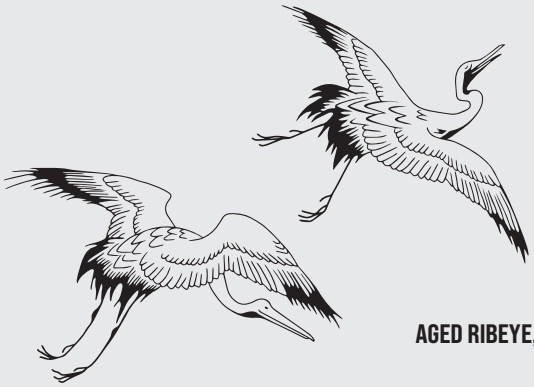
JAPANESE MILK BREAD & SESAME WHIPPED KATSU CURRY BUTTER

STARTER

OKONOMIYAKI, PRAWN, CABBAGE, DASHI, KEWPIE MAYO, EEL SAUCE, BONITO FLAKES, SPRING ONION & SESAME

PAIRED WITH THE **SMOKED PLUM**

SUNTORY TOKI JAPANESE WHISKY, LAPHROAIG SELECT SCOTCH WHISKY, CHOYA PLUM WINE, LIME OLEO & MUSHROOM TINCTURE



PALATE CLEANSER

SPINACH GOMAE, SESAME DRESSING

PAIRED WITH THE **COLD MATCHA**

COLD SHISO, LIME SKIN & MATCHA TEA

MAIN

AGED RIBEYE, SPICY DEN MISO, SESAME CHIVE, STICKY RICE & TRUFFLE PAK CHOI

PAIRED WITH THE **CHAMELEON**

ROKU GIN, LUXARDO MARASCHINO CHERRY LIQUEUR, BLUE PEA FLOWERS, LEMON JUICE & CREOLE BITTERS

DESSERT

CARAMEL MISO CUSTARD TART, TONKA BEAN CRUMBLE & CARAMELISED BANANA ICE CREAM

PAIRED WITH THE **BARRELLED BANANA**

HIBIKI JAPANESE WHISKY, TONKA BEAN, BANANA & PALM SUGAR

ROKU GIN · HIBIKI SUNTORY WHISKY · HAKU VODKA · SUNTORY WHISKY TOKI