

Halloween Menu

\$90.00 per person

First Course

Prawn Truffles

Squid ink, shiitake mushroom
Jalapeño huacatay salsa

Second Course

Warm Beef Tataki **GF**

Seared beef, smoked aji panca and
passion fruit salsa, coriander

Third Course

Halloween Maki

Marinated tuna, roasted romano pepper salsa,
pomegranate, crispy beetroot

Fourth Course

Black Cod Aji Miso **GF**

Miso-marinated cod, yuzu, chives

Fifth Course

Mushroom Truffled Rice **V**

Squid ink, Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

Dessert

The Chocolate Coffin

Cherry chocolate mousse,
yuzu strawberries, cherry syrup

V vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. A gratuity of 18% will be added to your bill.

CHOTTO
MATTE