



M O T H E R ' S D A Y A T A N D Õ

SUNDAY 9th MAY

We are a diverse TEAM

of very dedicated and passionate **PEOPLE** with various experiences
working **TOGETHER** to provide you with a **UNIQUE EXPERIENCE**
through honest and genuine **HOSPITALITY**,
excellent **FOOD** and a wide range of **BEVERAGES**.

We are ANDÕ

**SING, PHENOL, SUNIL, JULIEN, YOYO
JOANNA, AGUSTIN, CARLITO, LUIS
PIERS, DANIEL & DOROTHY**



M O T H E R ' S D A Y / L U N C H
S U N D A Y 9th M A Y

\$ 1.288

Leche de tigre, **HAMACHI**, baby paprika, pearl onion

Five **RAW SEAFOOD** selection

Hokkaido **SCALLOP**, green peas, mushroom, Kristal caviar

21 days aged **ANGUS BEEF**, Japanese mountain vegetables

Caldoso **RICE**, chipirones, cecina

Slow cooked **PEACH**, sorbet and tuile

DULCES, mignardises

M O T H E R ' S D A Y / D I N N E R

SUNDAY 9th MAY

\$ 1.888

Leche de tigre, **HAMACHI**, baby paprika, pearl onion

Five **RAW SEAFOOD** selection

LOBSTER, green peas, mushroom, Kristal caviar

KINMEDAI, cordycep, nira, umami broth

WAGYU BEEF, asparagus, Japanese mountain vegetables

Caldoso **RICE**, chipirones, cecina

Nerikiri wagashi, single origin **COFFEE**, honeycomb

DULCES, mignardises