



GASTRONOMIC MENU

\$328++ per person

AMUSE BOUCHE

TOMATEA

Japanese fruit & micro tomatoes, tomato essence jelly, tomato sorbet

ZAINZURI ZURI

Poached white asparagus, asparagus vichyssoise, cured lardo, amur caviar

BIEIRA

Charcoal grilled Hokkaido scallop, mussel consommé, sudachi gel

ZIGALA

Charcoal grilled langoustine, bomba rice, saffron aioli, marine algae

PLATUXA

Charcoal grilled olive flounder, pil pil, goose barnacles

TXULETA

Charcoal grilled SF wagyu loin, smoked pink garlic mousseline, beef jus

BERGAMOTA

Bergamot sorbet, yoghurt, kaffir lime

BASO BELTZA

Guanaja chocolate, kirsch, griottines cherries, black cherry sorbet

PETIT FOURS

WINE PAIRING 5 GLS \$188

All prices are subject to 10% service charge and 7% GST
This is a reference menu. Actual dishes may differ due to seasonal availability.