

Flame & Ocean

Private Chef Experience with Chef Sergey

Welcome

House Breads & Cultured Butter / Extra Virgin Olive Oil

Signature Pintxos

French Double Cream Brie Pintxo
Kingfish Tiradito, lightly kissed by flame
Wagyu Tartare on toasted brioche

Shared Plates

Burrata, seasonal vegetables, olive oil
Wagyu Bresaola, guindillas, grissini
Brisket Croquettes with chipotle & slice of kingfish

Live Fire Grill

Premium Australian Wagyu steak
Grilled king prawns
Handmade pasta
Seasonal leaf salad
Truffled Potato Puree

Liquid Nitrogen Dessert

Basque cheesecake
Fresh nitrogen ice cream prepared live

Take-Home Indulgence

Handmade chocolates & truffles