

Wattle

Tokyo

Tasting Menu

5000 per person

Natural oyster

sea water jelly, spice cream, lime caviar

Sauteed Australian prawns

green beans, citrus babaghanouj, green papaya salad, peanuts dressing

Today's fish

part filo, barley & freekeh risotto, corn sauce, saltwort

Grilled grain-fed Queensland sirloin

marinated eggplant & cucumber, marjoram

Semi freddo of white chocolate

yuzu syrup, tuile, acerola & lime sorbet

Petit fours

Australian Selections

Bun Coffee < +300 yen >
--- French press Organic coffee ---

Perfect Potion < +200 yen >
--- Organic herbal tea ---

Ruby boost
(lemon verbena, hibiscus, rosemary)

Bon appétit
(peppermint, liquorice, fennel)

Thai fusion
(lemongrass, ginger, stevia)

PRANA chai < +200 yen >
--- Organic chai latte ---

Cafe

Long black
Decaf coffee
Short black < espresso >
Flat white
Café latte
Cappuccino
Macchiato

Tea

English breakfast
Earl grey
Decaf earl gray
Green tea

Price is inclusive of GST