

FIRESIDE

ART OF OPEN-FIRE DINING

Tasting Menu

Smoked Platter

Hokkaido Scallop with seaweed and soy sauce - *add caviar + \$180*

Ma Yao fish sal de gusano (agave worm salt)

Ora King salmon with fennel pollen

Spanish sardine

Sauteed celtuce over embers in bacon & onion dashi

Trinxat "Smashed Potato" with smoked white eel and Oscietra caviar

Aged Rubia Gallega beef & Coffin Bay oyster tartare, with Hokkaido sea urchin and aged fat trimmings

Espardenyas "sea cucumber intestine" in parsley and garlic oil with Amalfi lemon

Grilled Threadfin fish "Ma Yao" (3 days dry aged)

30 days aged rustic bone-in Cachena steak

a "wild & rare" cattle from Galicia

Roasted apricot and burnt cheesecake semifredo

\$1,290 per person

Add-Ons

Duck confit rice with morel mushrooms +\$688

King crab legs with smoked butter and garlic herbs +\$788