

garaku 雅樂

SHOKUZEN-SHU 食前酒

Sake

SAKIZUKE 先付

Japanese Summer Cucumber, Konbu Dashi, Shiso

HASSUN 八寸

Oyster, Asparagus, Kristal Caviar
Cuttlefish, Ikura, Nasturtium

OTSUKURI お造り

Bluefin Tuna, Beetroot, Witlof, Sakura

MUSHIMONO 蒸し物

Steamed King Crab, Sea Urchin

YAKIMONO 焼物

Foie Gras Monaka, Fig

SHUSAI 主菜

Alfonsino, Seasonal Beans, Elderflower
Koji Duck Breast, Baby Rainbow Chard, Walnut

MIZUMONO 水物

Honey Lemon, Passionfruit, Roku Gin
Hojicha infusion, Miso Creamuex, Chocolate Sorbet
Petit Four

275 pp

Taste of Tradition Pairing

155 pp

Our menu is subject to seasonal availability

All prices inclusive of GST

A minimum credit card surcharge of 1.5% applies

A 15% surcharge applies to Sundays and public holidays

garaku 雅楽

SHOKUZEN-SHU 食前酒
Sake

SAKIZUKE 先付
Japanese Summer Cucumber, Konbu Dashi, Shiso

HASSUN 八寸
Oyster, Asparagus, Kristal Caviar
Cuttlefish, Ikura, Nasturtium
Tomato Tart, Umeboshi, Crystal Jelly
Hokkaido Scallop, Finger Lime, Lemon Myrtle

OTSUKURI お造り
Bluefin Tuna, Beetroot, Witlof, Sakura

MUSHIMONO 蒸し物
Steamed King Crab, Sea Urchin

YAKIMONO 焼物
Foie Gras Monaka, Fig
Abalone, Leek, Rice, Shallot

SHUSAI 主菜
Alfonsino, Seasonal Beans, Elderflower
Koji Duck Breast, Baby Rainbow Chard, Walnut
2GR Wagyu 9+Striploin, Globe Artichoke, Zucchini Flower

SHOKUJI 食事
Green Tea Soba, Tsukune Chicken, Tsukemono

MIZUMONO 水物
Honey Lemon, Passionfruit, Roku Gin
Hojicha infusion, Miso Creamuex, Chocolate Sorbet
Petit Fours

380 pp

Taste of Tradition Pairing
249 pp

Our menu is subject to seasonal availability

All prices inclusive of GST
A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays