

ESQUINA

Tasting Menu

(only available for the whole table)

Tsarskaya Oyster
Smoked Atlantic Mackerel
Mini Spanish Breakfast

Grilled Sucrine Lettuce
herb yoghurt, macadamia, cider vinegar

Baked Sweet Potato
aji amarillo, smoked quail egg, quinoa

Pork Jowl
chipotle mayo, pickled pear, togarashi

Octopus
grilled corn sauce, chimichurri, chorizo oil

Patagonian Toothfish
nai ban "a la Donostiarra" Jerusalem artichoke puree, iberico ham

Braised Westholme Wagyu Beef
parsnip puree, puffed quinoa, black truffle

Tou dels Tillers
glazed eggplant
(optional at \$10 per person)

Amalfi Lemon
sponge cake, lemon ice cream, fizzy lemon

BBC
beer ice cream, banana, salted caramel

\$118 per person

Price is subject to 10% service charge and 7% GST

-The menu is fixed and can't be modified-