

*deluxe*  
EXPERIENCE

amuse bouche

**OYSTER**

freshly shucked rock oysters, tomato, lemon celery

**SALMON**

atlantic salmon, fennel pollen, dill cream,  
salmon croquette, cucumber

**COBIA**

cobia black kingfish, diamond clams, confit fennel

**LAMB**

lamb neck, spinach & ricotta tortellini, confit tomato

- or -

**WAGYU - ADD \$25 PP**

wagyu beef, mixed mushroom, truffled cauliflower

**SESAME**

black sesame & miso sponge, yuzu curd,  
mandarin, honey ice cream

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*½ dozen oysters add \$30 | 1 dozen oysters add \$60*  
*wine pairing add \$60*



f @ 360baranddining

AVAILABLE FOR THE WHOLE TABLE ONLY.