

signature
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

½ dozen oysters add \$30 | 1 dozen oysters add \$60

wine pairing add \$60



f @ 360baranddining

AVAILABLE FOR THE WHOLE TABLE ONLY.