



ROBUN

SEVEN COURSE TASTING MENU INCLUDING A WINE & SAKE PAIRING

An exclusive evening with star of MasterChef: The Professionals and Robun's Executive Chef

YUZU SALTED EDAMAME

Sake Sour Cocktail: Sake, Yuzushu, Bitters, Miracilouse Foamer, Green Tea



LIGHTLY CURED YELLOWTAIL

With a toasted bonito marinade, wasabi cream and sesame seeds

Furmint Hetszolo Tokaji



LOBSTER MAKI

With wasabi tobiko & crispy rice paper

Hakkaisan Junmai Ginjo - served cold



MUSHROOM CHAWANMUSHI

Kikumasa Junmai



MISO GLAZED HISPI CABBAGE

With yuzu butter and trout roe

Albarinio Terras Guada San Campio



SPICED GLAZED DUCK BREAST

Brown butter and salted carrots, coriander salad, luxury duck jus

Shiraz Chocolate Box



WAGYU BEEF SKIRT STEAK

With truffle teriyaki and kimchi fried rice

2000 Tempranillo Rioja Urbina



CHOCOLATE GANACHE

Madeira poached pears, tamarind gel, crème fraiche and pistachio ice cream

Tamanohikari Yuzushu

Please note, we are unable to offer any vegetarian alternatives on this menu. Our menu descriptions do not contain all ingredients. Please alert our staff of any allergies when ordering. A discretionary 12.5% service charge will be added to your bill.



ROBLIN

