

AMARU AT HOME - CHEF'S MENU

BY LEO

WAKAME CRACKER / DUCK TONGUE / HOT SMOKED PRAWN TARTARE / SMOKED HABANERO / PICKLED ONION

QUAIL TERRINE / RYE CROUTONS / SMOKED EGG AND WALNUT EMULSION / MUSTARD LEAVES

BY LACHIE

HOT SMOKED BARRAMUNDI / FERMENTED KOHLRABI / ROASTED SEA HERBS / PEAS / BROAD BEANS / BEACH MUSTARD / SMOKED FISH BONE DASHI

BY STEVE

SPRING CABBAGE / WILD GREEN GARLIC / SCALLOP / GRILLED MANDARIN JUICE / ROASTED CABBAGE OIL / FERMENTED CRAB JELLY

SPROUTED GRAIN IPA BREAD / HONEY CULTURED BUTTER / MEAD VINEGAR

BY CHUNG

MARRON CONSOMMÉ / DUCK LIVER CUSTARD / SHIITAKE/ CONFIT ONION / GRAIN CRACKER

BY CAM

SHORT RIB / BLACK GARLIC / CHESTNUT MISO / NASTURTIUM / SWEDE / ONION

BY GILBERT

WHITE CHOCOLATE AND BAY LEAF MOUSSE / COCONUT / BERGAMOT

BY CAM

TANGELO SOUR / ROOIBOS JELLY / LEMON THYME SUGAR