



TWO PERSPECTIVES.
LED BY THE INGREDIENT.

A shared table

Chef Hiroshi Manaka

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Chef Elias Salomonsson

9-10 September

2 nights only

F I V E × C I R C L

Spanner Crab

FIVE

Yuba, Bottarga, Buckwheat (A)

Tuna

FIVE

Chickpea, N25 Oscietra Caviar (A)

Smoked Eel Tart

CIRCL

Caviar, Cucumber, Horseradish (A)

Sydney Rock Oyster

CIRCL

Salted Citrus, Chive (A)

Coral Trout

CIRCL

Bergamot, Horseradish, Pine (A)

Chawanmushi

FIVE

WA Scampi, Peas, Spring Onion (A)

WA Marron

CIRCL

Native Pesto, Horseradish Butter (A)

Rice Ochazuke

FIVE

Uni (Sea Urchin), Enoki, Hojicha (A)

Heritage Blackmore Striploin

CIRCL

Pine Mushroom, Bone Marrow

Coconut

FIVE

Raspberry, Dessert Lime

Wagyu Fat Fudge

CIRCL

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