

[REDACTED]

Chef Sishani's Celebratory Degustation Menu

9 Courses

Amuse Bouche

Ceviche of sentient chayote in moon-rosemary on an ashbone pastry wheel.

Corpse Flower Tempura

Just-bloomed corpse flowers stuffed with centaur-fromage, flash fried in a fairy-glitter tempura batter.

Sushi and Sashimi Platter

A mix of freshest kraken and tentacle monster served with pickled ginger (tonight's selection imported from traditional Slav suppliers), blackest rice, and spicy dipping sauces.

(Note: 多すぎる触手を食べたら、興奮してしまったお客様がある可能です)

Poularde à la Oozlum

Oozlum bird rubbed in eucalyptus and wattle seed, slow-roasted backwards for eight hours. Served with sour potato and sweet rapini.

Filet of Wendigo

Given the notorious danger of consuming wendigo, our skilled charcutier has trained for years to avoid the poisoned sections and provide you with the culinary opportunity of a lifetime. Served with chiltepin chili pepper and elderberry sauce.

Shish Taouk

Unicorn belly marinated for 24 earth hours in a mix of fresh herbs and a tangello-and-pomelo basting sauce, mounted on skewers of unicorn-horn and charcoal-grilled. Served on a bed of aztec-era amaranth.

Irish Stew

Deepest dark stout forms the base of this traditional favourite, with the best of magi-organic ingredients redefining this comforting classic dish. Purple Viking potatoes add a warlike flavour in a nod to Ireland's past. The key to this reimagining: Leprechauns found at the end of rainbows in Spring rainshowers.

Dev Mess

Extensible framework of meringue layered with minified kernels and an array of null tree fruit, with a kludge of awesomesauce.

Passion Flower and Hibiscus Millefeuille

A fae-created melding of the magical and delectable properties of passion flower and hibiscus between one thousand nanoconstructed layers of pastry with lashings of yeti-cream.

(Note: If you are of the deepest dark, please speak to your waitstaff regarding our Periwinkle and Nightshade option).

Binary Bliss

