



ROBYN

# SEVEN COURSE TASTING MENU

An exclusive evening with star of MasterChef: The Professionals

## BREAD



### POACHED OYSTER

with a hot and sour sauce, pickled cucumber



### CRAB DOUGHNUT

Sancho dipping sauce



### NORI ROLLED HAMACHI

Pickled daikon, fermented plum sauce



### KABOCHA KORROKE

Aromatic curry sauce, pickled celery



### DUCK BREAST

BBQ glazed lions mane, preserved persimmons, duck jus



### SOUR SATSUMA GRANITA

Dark chocolate



### MATCHA CREMEUX

Sake poached plums, fig leaf

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.



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