

16 - 17 MARCH

FROM FJORD TO TABLE
A FOUR HANDS DINNER





CHEF TETSUYA WAKUDA

Hailing from Hamamatsu, Japan, Chef Tetsuya is a celebrated chef renowned for combining classic French techniques with Japanese tradition. One of Australia's foremost culinary authorities, he continues to push the standards of contemporary Japanese cuisine globally at Waku Ghin.



CHEF SVEN ERIK RENAA

Chef Sven's coastal kitchen is Norway's first three Michelin-starred restaurant outside Oslo, serving terroir-driven cuisine wholly in collaboration with local producers. Savour the bounty of Norway's cold winter sea and slow grown Nordic produce. A cuisine of precision, purity and depth.

SNACK

Creamed Dutch Cream Potato with Bitter Chocolate and Sansho
100-Year-Old Mahogany clam with fermented tomato and wild garlic
King Crab Tartelette, Sea Urchin and Myoga
Cigar of Pork and Duck Foie Gras
Egly-Ouriet, Grand Cru, Brut NV

EBI

Monaka of Shiroebi from Toyama with WG Oscietra Caviar
Sake Masuizumi, Platinum Nama for Tetsuya's

SCALLOP

Scallop from Norway's West Coast, Kombu Salt, Sour Cherries and Rose, Umami Cream
Weingut Wittmann, Riesling GG, Aulerde 2020

MARRON

Roasted Australian Fresh Water Lobster with White Asparagus and Gobo Jus
Kumeu River, Chardonnay, Hunting Hill 2024

SKREI

Skrei from Lofoten, Mussel and Toasted Yeast Sauce with RE-NAA Gold Caviar
Kumeu River, Chardonnay, Hunting Hill 2024

OHMI BEEF

Soft Grilled Tenderloin of Ohmi Wagyu Beef with
Early Spring Vegetables and WG Sansho Soya Sauce
Château Rauzan-Ségla 2010

REINDEER

Reindeer Buck with Sauce Charcuterie and Smoked Bone Marrow, Sauce with Lemon Thyme
Château Rauzan-Ségla 2010

STRAWBERRY

Spring Japanese Strawberries with Citrus Custard, Sumac and Strawberry Consommé
Château Rieussec, Sauternes 2021

KOJI GIANDUJA

Fennel and pinecone sirup
Château Rieussec, Sauternes 2021

PETIT FOUR

