



# DEGUSTATION MENU

Japanese-Brazilian Cuisine • 7 November 2017  
Chef **CHRONIS DAMALAS**

## AMUSE

Mussel / Tapioca / Pineapple / Dashi

## RAW FISH COURSE

Seabass / Passion Fruit / Chili / Sea Urchin

## DUMPLING

Gyoza / Shrimp / Mango / Curry

## RAW MEAT COURSE

Acaraje / Beef / Avocado / Brazil Nut

## MAIN COURSE

Pork / Black Beans / Sweet Potato / Eel

## DESSERT

Cocoa / Cashew / Banana / Lime



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