

# A GUIDE TO OUR CUISINE PHILOSOPHY

WHIPPED LARD MADE FROM PORK FAT TRIMMINGS ARE RENDERED DOWN & WHIPPED.



SOURDOUGH TRIMMINGS ARE BREWED FOR 2 WEEKS USING A SIMILAR PROCESS TO BEER-MAKING.

WHAT REMAINS IS A YEAST EXTRACT SIMILAR TO VEGETITE, WHICH IS THEN MIXED WITH ABALONE LIVER & BUTTER TO SEASON THE ABALONE AS IT IS BEING GRILLED.



BUTTERMILK FROM THE MAKING OF BUTTER IS USED TO MAKE UNI BUTTERMILK EMULSION.

OUR VEGETITE BUTTER IS USED TO GLAZE THE BREAD.



BROTH MADE FROM CHARCUTERIE TRIMMINGS.

RADISH TRIMMINGS TO MAKE RADISH DASHI THAT IS USED TO COOK THE RADISH.

BONES FROM THE TURBOT ARE HUNG AND DRIED FOR 2 WEEKS TO MAKE A BROTH FOR THE DASHI TEA.



GARUM & TURBOT BUSHI ARE USED TO SEASON THE VEGETABLES.



TURBOT SKIN IS USED MAKE COLLAGEN STOCK THAT FORMS PART OF THE COMPONENT TO MAKE CHIPS.

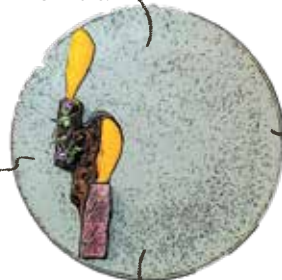
TURBOT SKIN & TRIMMINGS ARE FERMENTED TO MAKE A GARUM.

EXCESS BEEF FAT FROM THE WAGYU IS USED TO CONFIT THE CARROTS.

SAUCE IS MADE FROM TURBOT LIVER COOKED WITH VIN JAUNE.



CARROT TRIMMINGS USED TO MAKE A CARROT KETCHUP.



PEAR & SHIITAKE REDUCTION ARE MADE FROM BEEF & VEGETABLE TRIMMINGS.

ONION & LEEK TRIMMINGS ARE USED TO MAKE THE CHARCOAL POWDER THAT FLAVOURS THE BEEF FAT IN THE SAUCE.

**SALTED  
& HUNG**