

PORTSMITH

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SIGNATURE SEAFOOD TASTING

1ST COURSE | TUNA TARTARE

Umami Shrub, Cilantro, Market Chilies

2ND COURSE | OYSTER TRIO

Shucked, Fancy and Fried

3RD COURSE | CACIO E PEPE

Uni Butter, Black Peppercorn, Caviar

4TH COURSE | CRISPY OCTOPUS

Kalamansi Mayonnaise, Sweet Chili Jam

5TH COURSE | "FISH AND CHIPS"

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

6TH COURSE | HAZELNUT MOUSSE CAKE

Almond Cake, Hazelnut Crunch, Hazelnut Mousse

Chocolate Glaze, Cocoa Nib Ice Cream

\$80 PER PERSON

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