



UMAMI

A MUSHROOM FOOD
& DRINK EVENT

OYSTER & KING
CHEF WILL LEW
MAMA IN THE KITCHEN
PALLET COFFEE ROASTERS

RECEPTION STATIONS

MAMA HAWKER STAND

MUSHROOM SIU MAI

Pork, Prawns, Seasonal Fungi, Shrimp Garlic Chili

MUSHROOM FOREST

BLUE OYSTER YAKITORI

*Binchotan, Motoyaki, Teriyaki Glaze, Coffee
"Katsuobushi"*

FUNGI INFUSIONS

*Espresso & Mushroom Infused Coffee
Kombucha Mushroom Spritz*



DINNER MENU

OYSTER UNI CAVIAR

*Cascara, Lobster Mushroom, Sake Kasu Cream,
Shiso Oil*

SMOKED BISON TARTARE

*Mushroom XO, Black Garlic, Kombu & Espresso Cured
Yolks, Matsutake "Snow", Taro Chips*

HEN OF THE WOODS

*Maitake Mushrooms, Crispy Chicken Skin, Tare Butter,
Tofu Hummus*

MUSHROOM NEST

*Iberico Jamon, Black Trumpet Mushrooms, Wild
Berries, Aged Manchego*

LION'S MANE

*Marrow Anchovy Butter, Anaerobic Fermented
Arabica Kabayaki, Sundried Tomatoes, Sancho*

TRUFFLE HUNTING

*Wild Boar, 63-degree Egg, Neufchatel, Coffee Husk
Rye "Soil", Brulé Guanciale*

OCEAN'S UMAMI

*Sablefish, Uni Tonkatsu Curry Cream, Wild Pink
Scallops, Beech Mushrooms, Shitake, Lime Leaves*

SHORT RIB & STINGING NETTLE PASTA

*Morel Mushrooms, Corn, Sunchokes, Maple Koji
Butter Jus*

DESSERT MENU

CANDY CAP BON BON

Matcha, Toffee Caramel Crunch

TERROIR-MISU

*Porcini Vanilla Mascarpone, Savoiardi, Pallet
Espresso, Cocoa*